

La Petit Mort

VMR Qvevri



Vineyard Sites: Viognier is sourced from several different sites in the Granite Belt GI and northern New South Wales (NSW); Marsanne is estate grown and sourced from northern NSW; Roussanne comes from sites in northern NSW.

Vineyard notes: The estate vineyard is 3 hectares at 770 meters in elevation in the Granite Belt GI of Queensland, composed of decomposed granite, sandy loam, and clay on a bedrock of granite. The main block is north facing and sloping with VSP trellised vines running east to west to take advantage of maximum sun exposure throughout the day. LPM does not use agrochemicals as a matter of course. They pay a premium with growers they work with to ensure this methodology is followed for the fruit they purchase. They are active in these non-estate sites: visiting frequently and picking themselves.

Winemaking: Hand-picked and wild fermented. The three grapes are co-fermented in clay qvevri (ranging from 450 to 600 liters in size) and spend 161 days on skins aging underground. Having the qvevri buried naturally regulates temperature and the shape of the qvevri aids in uniform skin (and lees) contact and natural wine clarity. Unfined, unfiltered, with only a small amount of sulfur added at bottling.

Grape varieties : 84% Viognier, 8% Marsanne, 8% Roussanne

Altitude : 770m ASL

Soil : Decomposed granite, sandy loam, and clay on a bedrock of granite

Alcohol : 13%

Tasting notes :

Instead of defusing varietal character, the skin contact here amplifies it. The wine smells of ripe apricot, fresh quandong (an Australian red peach), toasted bunya bunya nut (a giant pinenut native to Queensland), gardenia, jasmine, and button mushrooms. The mouthfeel is rich and supple, but balanced, with moderate alcohol and a pleasantly bitter finish.



Sustainable

