

L.A.S.



VINO

2020 L.A.S. VINO 'Granite' Grenache

Easily the most unique vineyard we pick grapes from. Strikingly beautiful at 350m above sea level, the vineyard sits on a steep north facing slope in the middle of no where. Bush vines sprawl across the bare land and remain unirrigated, with fruit sitting just above the ground.

Due to the elevation and high winds the vineyard needs minimal sprays and there are no herbicides or pesticides used. Throughout the vineyard large granite rocks punctuate the gravelly loam top soil. In a few places the grapes themselves rest on top of these granite rocks which sit just under the vine. There isn't a vineyard we have seen that is anything like this and the resulting wine expression of that.

Its vineyards like this that get you out of bed in the morning. The combination of bushvines, granite soils, elevation, clone type and location make it an extremely exciting to work with this fruit. We hope you enjoy the resulting wine.

Winemaking Notes:

We only picked 2 tonne of fruit from this special little vineyard. This year due to climatic conditions, the bunches shrunk to a third of their normal size, leading to a small amount of fruit off the vine. These tiny bunches led to a higher concentration of skin to pulp ratio, producing a wine of intense aromatic complexity and flavour. However it also led to less colour in the wine. The grapes were all different levels of ripeness when picked; some green, some pink and some deep red but all were ripe. The fruit was chilled overnight prior to being bunch sorted and berry sorted by hand. With 30% whole bunches added to the ferment.

The wine was treated gently during fermentation as we wanted the tannins to be expressive yet soft on the palate. Naturally fermented, pumped over once a day and fermented cold to retain aroma and be less extractive. The wine was then pressed into a 675L amphora and 2 barrels. Its delicate, elegant, perfumed but has beautiful structure and length. Poise and refined power in the same bottle. The wine was not fined (vegan friendly) and was bottled with a light filtration.

Varieties : Grenache

Vineyard: Ferguson Valley

Maturation: 10 months in amphora and barrique

Closure: Diam Cork & hand wax

Quantity: 1000 bottles

Elevation 400m above sea level

Soil: Granite



1/3 LOTTERY WINNER



1/3 MATISSE



1/3 MICRO BIOLOGY

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