

LUCK · ART · SCIENCE

L.A.S.



VINO

## 2019 L.A.S. VINO Albino PNO

The Pinot Noir/Chardonnay vineyard is situated three kilometers from the Indian ocean on a gentle north facing slope that flows into dam. It's one of the last vineyards in Margaret River that contain Pinot Noir. The vineyard doesn't use herbicides and pesticides and contains a healthy amount of native plants in the midrow which protude up in the vine. It looks a little messy, or kind of beautiful depending on how you look at it. The soil is gravelly loam with a little bit more loam than gravel.

The fruit was hand picked and tasted incredible with barely anything removed when bunch and berry sorting. The majority of this wine (70%) is Pinot Noir, whole bunch pressed, naturally fermented in older oak barrels, left to go through differing levels of malo and then matured for 12 months with regular lees stirring. Ten percent of this wine is Chardonnay made using the same method.

Where it starts to get a little interesting and also a little complex is where we start to experiment with skin contact. 10% of the wine is Pinot Noir juice naturally fermented on skins of Chardonnay for 10 days and 10% of the wine is Chardonnay juice naturally fermented on the skins of Pinot Noir for 10 days. Drained directly to barrel and left for 12 months. The skin contact aspect provides colour, texture and complexity.

Simply.

Pinot Noir and Chardonnay with different amounts of co-fermentation, whole bunch pressing and skin contact blended together as one. Strawberries and cream reimagined.

### Winemaking Notes:

The colour of an autumn sunset, every shade of orange and pink. The smell of strawberries and roses fresh from Nonnas garden. Buttered popcorn and watermelon on the table too. The taste of the sea; refreshing and alive. The most complex, flavoursome rendition of the Albino PNO to date.

Varieties : Pinot Noir (80%) and Chardonnay (20%)

Vineyards: Willyabrup, Margaret River

Soil: Gravelly loam

Maturation: 12 months in barrique, 2 months S/S

Closure: Diam Cork

RRP \$45



✿ 1/3 LOTTERY WINNER ✕ 1/3 MATISSE ⚗ 1/3 MICRO BIOLOGY

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