

L.A.S.



VINO

The Pirate Blend (N.V.)

The grapes for the Pirate Blend were selected from 40 year old low yielding vines grown in the north of Margaret River. The vines were originally planted to produce vintage port and are planted in gravelly loam soils that overlook Geographe Bay. The blend is comprised of three Portuguese varieties: Touriga Nacional for structure, depth and flavour; Tinta Cao for aroma and finesse; and Sousao for colour and acidity.

The yields from 2015 were a third of normal, leading to intense concentrated flavours. The grapes were handpicked on the 1st of April and cooled prior to hand-sorting both the bunches and then the individual berries. After 2 years of making the wine and keeping the varieties separate, this year we decided to experiment and co-ferment all of the varieties in the blend together in open fermenters with the aim to integrate the flavours and create more balance within the wine.

The must was left to cold soak for a week before natural cofermentation. The fruit was gently hand plunged every 4 hours over the fermentation process to extract further colour, soft tannins and flavour. Post fermentation the wine was gently pressed and combined with 3 barrels of the soft and silky 2014 vintage. This was done in order to create complexity and to add more touriga nacional to the blend due to the small amounts picked in 2015, hence why the wine is Non-Vintage (N.V.). The final blend was matured in barrel for 18 months in oak (20% new) followed by 3 months in stainless steel to settle prior to bottling .

Twenty percent of the wine was matured on skins and berries for 18 months in sealed oak barrels. Although quite difficult to do, this extended time on skins gives the wine structure, colour, complexity and tannin, and an interesting flavour profile you don't normally find in red wines.

Why Pirate blend? Pirates were the outlaws, the one's who broke the rules , the fighters, the one's who lust after life with gusto. They drank with a passion that was truly magnificent. For pirates liquor was the saviour; it soothed the heat of the sun and made the dark nights brighter. This blend is an ode to those salty sea dogs we left behind and those still sailing. Those willing to break the rules and live a life according to nothing but passion and the pursuit of personal desire. The unique bottle shape is a nod to the port varieties used in the blend.

Tasting Notes:

Ruby red in hue. The wine displays notes of sweet spice, cinnamon, clove, plum compote, blueberry and dark chocolate. Soft silky tannins with an exotic mix of red berry fruit sweetness and cocoa on the palate. Long, complex and an intriguing finish. Made to age for up to 10 years; perfect with braised pork chops and crispy sage.

Varieties : Tinta Cao 45% Touriga Nacional 40% Cabernet Sauvignon 10% Sousao 5%

Years: 70% 2015 30% 2014

Vineyard: Yallingup, Margaret River

Quantity: 200 dozen produced

Winemaker: Nicolas Peterkin

Closure: Procork

RRP: \$55 AUD

