



2018  
LET'S BE FRIENDS

## Stats

**Grapes:** 60% Montepulciano - 40% Petit Verdot  
**Vineyard:** Two sites in Vine Vale  
**Vine Age:** 14-years-old (Montepulciano) – 17-years-old (Petit Verdot)  
**Soil Type:** Alluvial sand over brown clay  
**Viticulture:** Practicing Organic  
**Fermentation:** Native – 100% destemmed  
**Skin Contact:** 10-14 days  
**Aging:** 18 months in seasoned French hogsheads  
**pH:** 3.81  
**Total Acidity:** 5.7 g/L  
**Total SO2:** 50 ppm  
**Total Production:** 115 cases

## Reviews

Vinous | 92 points

## Geyer Wine Co.

2018

# 'LET'S BE FRIENDS'

Red Wine | Barossa Valley - Australia



NATURAL



ORGANIC



VEGAN

## About

Why can't too grapes that conventional wisdom would state have no business finding their way to the same bottle, though having similar fruit and tannic structures, just 'be friends?' That was Dave's thinking when he put together this unique blend of Montepulciano and Petit Verdot from the ancient sandy soils of Vine Vale. Both of these sites are organically farmed and though the 2018 growing season started off with a drier than usual winter and spring, through cultivation and mechanical weeding Dave was able to get ripe and not too stressed fruit for production.

The Vinification of this wine is a sneaky atypical Barossa ferment. Both parcels were hand-picked and fermented separately, 100% destemmed and spent 10-14 days on skins. The Montepulciano is a dense little beast and it gets a solitary pump at the peak of ferment, just to extract that structure and juiciness out of the fruit. Either side of this it is plunged twice a day to keep the cap wet and trap the elegant aromatics.

## Tasting Note

"It's lurid and lascivious, all pervy with sweet, candied perfume and sloshy texture that finishes in a corset of whip-cracking acidity and new leather tannin. Inky, ripe plum, sarsaparilla, liquorice and kirsch. Party time. There's a bit of an almost young port feel to scents and flavors of this wine. Praise be to the tannin in the finish for tightening the screws." – Mike Bennie