



## Worlds Apart

2023

# 'KING OF THE BEACH'

Nero d'Avola | McLaren Vale - Australia



NATURAL



ORGANIC



VEGAN

### Stats

**Grapes:** 100% Nero d'Avola  
**Vineyard:** Sand Road (McLaren Flat)  
**Vine Age:** 13-years-old  
**Soil Type:** Alluvial fan of sand, clay and gravel  
**Viticulture:** Practicing organic (Sustainable Winegrowing Australia Certified)  
**Fermentation:** Native - open-top fermenters (50% whole bunch)  
**Skin Contact:** 12 days  
**Aging:** 3 months in neutral French oak  
**Alcohol:** 12.1%  
**pH:** 3.46  
**Total Acidity:** 6.1 g/L  
**Total SO<sub>2</sub>:** 51 ppm  
**Total Production:** 117 cases

### About

"Let the sun burn my eyes  
Let it burn my back  
Let it burn through my thighs  
I'll feel wide wide open  
You're never gonna stop me...

King of the Beach"

With this Wavves melody stuck in his head, Louis set out to make a fun win that is easy-drinking and delicious, like something you'd want to sip on the beach in your birthday suit. With Nero d'Avola from the Leask Family's Sand Road vineyard, he succeeded. It's a fun wine, but the grapes are grown with extreme care. "This is an absolutely stellar site for this variety, managed so thoughtfully and carefully with emphasis on regenerative agriculture and biodiversity," says Louis. The 2023 vintage saw only 50% whole bunch fermentation as opposed to 100% in prior vintages, which means slightly less stem spice and a more ripe and fleshy style.

Fermentation was carried out with half whole clusters and half crushed grapes, and after 14 days of daily foot trodding to build Italian-esque tannins, the wine was pressed from the withered clusters. The wine aged for 3 months in neutral oak, and then bottling followed with just a touch of sulfur. No filtering or fining.

### Tasting Note

A umami, nori, rose petal, blood orange party at the beach. Slightly chewy, with bold, Italian-esque tannins and an Alpine herb component. There is a tug-of-war between tension and softness, with a "ripe and fleshy" theme.

