



## Konpira Maru

2020

# 'DISCO POCKET'

White Wine | Victoria - Australia



NATURAL



VEGAN

### Stats

**Grapes:** 80% Riesling - 20%

Vermentino

**Vineyard:** Aradale Vineyard - Ararat,  
Victoria (Riesling) - Chalmers'

Merbein Vineyard - Merbein, Victoria  
(Vermentino)

**Vine Age:** 25-years-old (Riesling) - 10-  
years-old (Vermentino)

**Soil Type:** Sandy, clam loam with a  
deep rocky quartz profile (Aradale  
Vineyard) - Yellowish loamy sand on  
fine limestone (Merbein Vineyard)

**Viticulture:** Sustainable (Aradale  
Vineyard) - Practicing Organic  
(Merbein Vineyard)

**Fermentation:** Native - stainless steel

**Skin Contact:** None - just at the press

**Aging:** 5 months in stainless-steel

**Residual Sugar:** 4.3 g/L

**pH:** 3.26

**Total Acidity:** 7.9 g/L

**Total SO2:** 54 ppm

**Total Production:** 298 cases

### About

A fantastic summer sipper that offers an extra gear often missing from wines of the like.

The two vineyards that compose this gem are really special to the Konpira Maru boys, namely the handsome and charming Sam. The Riesling comes from the Aradale Vineyard in Ararat (Grampians, not Armenia) the site of Sam's first commercial wine as well as Vermentino from Chalmers' 'Merbein Vineyard' which was the source of the dynamic duo's first 'Konpira Maru' wine. The name? Inspired by a friend named Ben with impeccable musical taste and a chiseled physique.

The fruit was harvested and processed in two different sites as the distance between the two sites is roughly five hours in a grape stocked ute. Both of the varieties were hand-harvested and spent 12 hours at the press prior to being pressed very, very slowly. Both varieties were then pressed to tank and transported to the winery in Altona for fermentation. Once the fermentation commenced Sam made the decision to blend the two varieties while they were still fermenting, thus a 'partial' co-fermentation. Fermentation continued without any temperature control and after two weeks the wine was racked off of the gross lees and then racked back to tank where it aged for three additional months with regular battonage of the fine lees. Two final rackings were implemented to really give the wine some air and it was bottled without fining or filtration and just a small addition of sulfur.

### Tasting Note

A Hubba Bubba nose with a summer citrus pallet of lemon and passionfruit more lemon tart than the 2019. Subtle chalkiness on the palate with plenty of bright acid lift.

