



## Konpira Maru

2021

# 'SQUARE ROOT OF FIVE'

*Sangiovese* | *Victoria - Australia*



NATURAL



VEGAN

### Stats

**Grapes:** 100% Sangiovese  
**Vineyard:** King River Estate (75%) - Aradale Vineyard (25%)  
**Vine Age:** 22-years-old  
**Soil Type:** Red loam over alluvial sub soils  
**Viticulture:** Sustainable, conventional  
**Fermentation:** Native  
**Skin Contact:** 14 days (75%)  
**Aging:** 8 months in a blend of old French oak and stainless-steel  
**Alcohol:** 12.7%  
**pH:** 3.53  
**Total Acidity:** 5.1 g/L  
**Total SO2:** 32 ppm  
**Total Production:** 732 cases

### About

The square root of five is the unsung hero of the golden ratio:  $(1+\sqrt{5})/2 = 1.618033...$  When you learn about the golden ratio you then have to decide, does it mean the world is less complicated than we think, or is it more? The golden ratio is level 10 fascinating. It underpins the fibonacci sequence (1,1,2,3,5,8,13...), explains the dimensions of the Great Pyramid of Giza, explains the pattern of branches on a tree and the spirals on a pine cone. It can explain patterns in the stock market and is found in the art of Salvador Dali and the music of Debussy. For the Bibly or Indiana Jones types, the Ark of the Covenant has the dimensions of 2.5 by 1.5 cubits (~1.6666). If you don't find all this amazing then you have to have a good hard look at yourself.

The Square Root of Five is a delectable light Sangiovese done two-ways, a blend of grapes from King River Estate (King Valley Wine Region) and the Aradale Vineyard (Grampians Wine Region). The King River portion was de-stemmed only and then cold soaked for 5 days at 2 degrees. It then fermented fully on skins over two weeks before being pressed and transferred to old french barriques where wild malolactic fermentation occurred. The Aradale portion was soaked overnight post-harvest and then pressed off into stainless steel, essentially making a concentrated and punchy rosé. It fermented below 20 degrees over a 3 week period before being racked off gross lees and left to come together in stainless steel. Given the muscular nature of the Sangiovese from King River Estate, the rosé portion was blended to freshen and soften the tannin to create a brighter, fresher style but still with a nice savory edge with some grip and structure. A small addition of sulfur was made prior to bottling.

### Tasting Notes

The nose is fragrant, with themes of candied cherries and thyme. The palate is bright, with a driving acidity and cherry flavors. The kids would call this textbook Glou Glou: easy-drinking and gobs of fun.