



## Konpira Maru

2021

# 'I DREAM THE TANGERINE'

Rosé | Queensland - Australia



NATURAL



VEGAN

### Stats

**Grapes:** 90% Sangiovese - 10% Verdelho

**Vineyard:** Monticello Estate (Verdelho), Clovelly Estate (Sangiovese)

**Vine Age:** 15-years-old (Verdelho) - 21-years-old (Sangiovese)

**Soil Type:** Loamy coarse sand transitioning to clay sand (Verdelho) - light clay and brown dermosol (Sangiovese)

**Viticulture:** Conventional

**Fermentation:** Native — stainless-steel

**Skin Contact:** 21 days (Verdelho)

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

**Alcohol:** 12.6%

**pH:** 3.43

**Total Acidity:** 6.4 g/L

**Total SO2:** 58 ppm

**Total Production:** 290 cases

### About

The drought broke in 2021, but this doesn't mean it was smooth sailing for Queensland growers. Unfortunately their grower, Coxy, lost his entire Sangiovese crop to frost early in the season, another example of the brutal game they play, year in, year out. Was this the end of our much loved Sangio Rosé? We think not! They managed to source some fantastic fruit from their mates at Clovelly Estate in the South Burnett to keep the Tangerine Dream alive. It looked prime on the vine and they decided to pick a little earlier than most to retain the bright acidity it was showing to keep somewhat inline with what they would usually produce from Coxy's vineyard on the Granite Belt.

The Sangiovese came in and was pressed long and slow immediately and then chilled down in tank. It was settled, racked and then left to warm and naturally ferment. Ferments rocketed through this year so they chilled this to keep it below 20 degrees with a few good splashes. After initial ferment they loved this wine's freshness but thought it could do with some added texture so added 10% of their La Douche Tropicale Verdelho. This skinsy addition proved the missing ingredient immediately providing mid palate weight and texture. The newly blended wine was settled and racked and then left to undergo MLF. Lots of lees work through the first 2 months and once MLF was completed a small sulphur addition was made. A final settling and racking occurred before it was bottled, unfined and unfiltered.

### Tasting Notes

Very clean and fresh aromatically with alpine herbs and really pure red fruit. The power really comes through on the palate with great fruit concentration, chalky tannin and superb acid providing real depth and drive.

