

Worlds Apart

2024

‘UP ON THE ROOF’

Dry Red | *McLaren Vale - Australia*

NATURAL VEGAN

Stats

Grapes: 38% Grenache - 32% Shiraz - 30% Touriga Nacional
Vineyard: Fiona Wood (Grenache) - John Petrucci (Shiraz & Touriga Nacional)
Vine Age: Average: 36-year-old
Soil Type: Sand and sandy loam over sandstone
Viticulture: Practicing organic
Fermentation: Native – open-top fermenters with varying amounts of whole clusters
Skin Contact: 10-12 days (Grenache only)
Aging: 6 months in 68% neutral oak and 32% stainless-steel
Alcohol: 12.2%
pH: 3.48
Total Acidity: 5.4 g/L
Total SO2: 77 ppm
Total Production: 321 cases

About

‘Up on the Roof’ – a hint at where this wine is best enjoyed – is the antithesis of a precise, scientific wine. It is a blank canvas, painted with large brush strokes as Louis wanders through the winery picking a barrel here, a tank there. In 2024, it is a near equal mix of Grenache, Shiraz, and Touriga Naçional. Like a chef acting on instinct rather than recipe, he’ll blend and taste, tweak with a pinch of salt, a little more attention here, a little less there. The result is a snapshot of the vintage with no rules other than to have a good time. Sum of its parts being greater than the whole kind of stuff.

The grapes are harvested from their respective homes in McLaren Vale. There's not much to say about the winemaking... Louis simply takes finished wines from his cellar (Genache made as red wine, Touriga pressings in neutral oak, Syrah as rosé in tank), blends on feeling, and then bottles without fining or filtering and with just a small dosage of sulfur. This wine is a free spirit; don’t overthink it.

Tasting Notes

Crisp and spirited, with a bright magenta red color. It's got tons of red fruits with a touch of tomato leaf and thyme. Enjoy it, as the label suggests, up on the roof.