## **KONPIRA MARU**

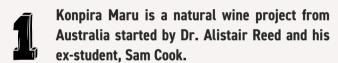
Victoria - Australia



## **Background**

Konpira Maru is the lovechild of Dr. Alastair Reed (botany professor) and Sam Cook (viticulture student), After meeting at Melbourne's NMIT, Sam and Alistair's friendship grew, and, over beers one night they noticed a gap in the market for affordable natural wines that they loved to drink. Their solution: create their own, Initial vintages, made at NMIT's winery. experimented with unconventional varieties like Garganega and Malvasia, prioritizing minimal intervention and distinctiveness. What began as an experiment blossomed into a full-fledged career. Today, Konpira Maru sources grapes from Queensland's South Burnett and Granite Belt regions, as well as Victoria's Kilmore, with their own vineyard in Whitlands. Their ethos remains unwavering; they prioritize taste, affordability, and minimal intervention, reflecting their dedication to crafting exceptional yet accessible wines. As for the name... Konpira Maru is a reference to the fishing boat in Japanese Ninja Warrior, operated by the 'World's Strongest Fisherman,' Makoto Nagano.

# **Highlights**





These are characterful, unique, drinkable, and minimal intervention wines at an accessible price point.

### Wines SRP \$30



### Whites & Rosés

The whites generally see skin contact, and the rosés are blends of red and white wines. Sulfur is minimal and the wines are unfined and unfiltered.

#### Reds

The reds include everything from Pinot Noir to Syrah to Sangiovese and other Italian varieties. They are made in an energetic style but still have plenty of fruit depth. Think fun packaging meets serious drinking.



### **Ethos**



NATIIRAI



**Packaging** 



**Experimental Traditional** 

### **Press**



Stripped back for chilling down on a hot summer's day, it's more like drinking fruit juice than wine. Dangerous, really.

> 90 points **WINE ENTHUSIAST** 'Voltron' Red Wine 2021