



## Konpira Maru

2020

# 'MT. MIDORIYAMA - TOTAL VICTORY'

*Pét-Nat* | *Victoria - Australia*



NATURAL



ORGANIC



VEGAN



ZERO/ZERO

### Stats

**Grapes:** 75% Sagrantino - 20%  
Vermentino - 5% Dolcetto

**Vineyard:** Chalmers' 'Merbein  
Vineyard'

**Vine Age:** 10-years-old (Sagrantino &  
Vermentino) - 5years-old (Dolcetto)

**Soil Type:** Yellow/brown loam sand  
sitting on soft lime

**Viticulture:** Certified Organic

**Fermentation:** Native - stainless steel  
- bottled at 14 g/L residual sugar and  
left to finish ferment for two weeks

**Skin Contact:** 2 hours

**Aging:** 2 weeks in bottle then  
disgorged

**pH:** 3.32

**Total Acidity:** 6.5 g/L

**Total SO2:** 16 ppm

**Total Production:** 732 cases

### About

How times have changed...this is a modern-day update on the traditional Australian 'Sparkling Burgundy' as it used to be called until the EU stepped in and thought that wasn't cool. Sepelt's and Rockford's Sparkling Shiraz were the default *crème de la crème* of the sparkling red world until, well, Mt. Midoriyama was discovered! The label references the mighty Makoto Nagano scaling Mt Midoriyama for a Total Victory in Ninja Warrior 17, a moment of sporting majesty that gave the wine company its name. This is a wine with endless bright fruit and fleshiness in a world that often produces wines that are austere and one-dimensional.

A new label and new moniker, brings 'total victory' with an all Italian cépage of Sagrantino, Vermentino, and Dolcetto. The fruit all hails from Chalmers' organic 'Merbein Vineyard' near Mildura in the Murray Darling region. The fruit was destemmed and crushed then pressed immediately. The varieties were then blended, chilled and transported to the winery in Melbourne. This ensured the juice was kept as fresh as possible during the six-hour commute. It was then cold settled for two weeks to extract most of the tartrates and settle the juice of any impurities, then then racked and left to undergo natural fermentation. When the sugar levels began to get near ideal bottling levels, the cooling was used again to slow the ferment for a consistent bottling. It was bottled with 14 g/L of sugar and left for two weeks to finish fermentation in bottle. The wine was then hand disgorged, topped, re-capped, cleaned, labelled and put into tidy boxes to be shipped to salivating mouths around the globe.

### Tasting Note

Watermelon rind and orangina. A little more subtle than it sounds but a totally delicious combination. Well-integrated carbonation with quite a fine bead for a pet nat. Not a lot of yeast funk, more about the fresh, bright aroma and dangerously drinkable mouth feel.