



## Konpira Maru

2021

# 'MT. MIDORIYAMA - TOTAL VICTORY'

*Pét-Nat* | *Victoria - Australia*



NATURAL



ORGANIC



VEGAN

### Stats

**Grapes:** 80% Sagrantino - 20% Vermentino

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

**Vine Age:** 11-years-old

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

**Viticulture:** Certified Organic

**Fermentation:** Native – stainless steel - bottled at 12 g/L residual sugar and left to finish ferment for two weeks

**Skin Contact:** 2 hours

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

**Alcohol:** 12.8%

**Residual Sugar:** 1.2 g/L

**pH:** 3.27

**Total Acidity:** 7.1 g/L

**Total SO<sub>2</sub>:** 34 ppm

**Total Production:** 800 cases

### Reviews

Vinous | 90 points

### 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. The fruit all hails from Chalmers' organic 'Merbein Vineyard' near Mildura in the Murray Darling region.

The fruit was hand-harvested, 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 near ideal bottling levels, the cooling was used again to slow the ferment for a consistent bottling. It was bottled with 12 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

A pét-nat with a savory edge. Sagrantino really shines this year without the addition of Dolcetto. This gives a lovely herbal tone with the bright primary watermelon aromatics early release pét-nat throws. Bottled at 12 grams of sugar provided slightly less carbonation than the other Mt. Midoriyama releases, which works a lot better with its Italianesque vibes. Lovely texture with just a touch of grip from the Sagrantino.