



## Stats

**Grapes:** 90% Shiraz - 10% Mataró

**Vineyard:** Six core vineyards throughout McLaren Vale

**Vine Age:** Varied: Average 15-35-years-old

**Soil Type:** Varied: Primarily black cracking clays and sandy loam

**Viticulture:** Sustainable

**Fermentation:** Inoculated - stainless steel

**Skin Contact:** 7 days

**Aging:** 15 months in 67% neutral French barrique and 33% stainless steel

**pH:** 3.56

**Total Acidity:** 5.7 g/L

**Total SO<sub>2</sub>:** 80 ppm

**Total Production:** 4,188 cases

## Some Young Punks

2019

# 'NAKED ON ROLLER SKATES'

*Shiraz - Mataró | McLaren Vale - Australia*



VEGAN

## About

There is a type of person for who neither hillsides nor nudity are enough – a type of person who needs roller skates to enjoy these simple pleasures. Are you this type of person? Enjoy it fast and feisty with the wind through your everywhere. 750mls of thrills await! This is a wine that is much more serious than the initial thought. Classic McLaren Vale varieties of Shiraz and Mataro, from six unique sites showcasing the fruit, acidity and polish that the Vale is renowned for.

The grapes were hand-picked and cold soaked for 24 hours prior to fermentation. The grapes were destemmed and crushed then fermented with a house strain of yeast, as Col and Jen are the 'yeast doctors', they know what they are doing! Pumpovers were utilized for cap management to extract good color and soft tannins. After seven days the lots were pressed to stainless steel where the wine went through malolactic fermentation. Post ML two-thirds of the wine was racked to neutral French barriques and the remaining portion being racked to stainless steel. After 15 months of aging both the barrel aged and tank aged lots were blended and bottled without fining and with a light filtration and small dose of sulfur.

## Tasting Note

Aromas of leather, black pudding, strawberries and nectarine stones appear on the nose with touches of cocoa, cassis and licorice. Mouth-coating leather, acai berries, plums and caramel flavors emerge on the palate with notes of dark fruit liqueurs and bitter chocolate.