



Worlds Apart

2022

'UP ON THE ROOF'

Dry Red | *Adelaide Hills - Australia*



NATURAL



VEGAN

Stats

Grapes: 65% Gamay - 25% Grenache - 5% Sauvignon Blanc - 3% Syrah - 2% Pinot Noir

Vineyard: Blewitt Springs - Woodside - Kangarilla - Piccadilly

Vine Age: 20+-year-old

Soil Type: Mostly sand and clay

Viticulture: Sustainable

Fermentation: Native – mix of stainless and neutral oak

Skin Contact: None on the whites - minimal on the reds

Aging: 8 months in neutral oak

Alcohol: 11.3%

pH: 3.21

Total Acidity: 6.9 g/L

Total SO2: 75 ppm

Total Production: 315 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. It's mostly Gamay, a little Grenache and Syrah, and even a splash of Sauvignon Blanc and Pinot Noir. 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 Blewitt Springs, Woodside, Kangarilla, and Piccadilly vineyards. There's not much to say about the winemaking... Louis simply takes finished wines from his cellar, blends on feeling, and then bottles without fining or filtering and with just 75 ppm sulfur. This wine is a free spirit; don't overthink it.

Tasting Notes

Super bright and crunchy. Red fruits, lots of fresh garden herbs, a tickle of tannin. Drink chilled on a rooftop or, Louis' preference, out of plastic tumblers with fish 'n chips in the sand.