

ROBERTS

selects

LA PETITE MORT VMR QVEVRI

Glen Roberts, Andrew Scott and Robert Richter are the brains behind La Petite Mort. They're intentionally pushing the boundaries of the common perception of Queensland wines. In their words, their wines are "unusual, confronting and a little left of center". The cellar (a converted old church) houses 14 native Georgian qvevri used to age each cuvee after long periods of maceration, which in conjunction with the cool climate of the Ballandean region, produce beautifully balanced and nuanced wines.

VINTAGE: 2019

REGION: Queensland, Australia

GRAPES: 84% Viognier, 8% Marsanne,
8% Roussanne

YEASTS: Wild

MACERATION: 161 days

FERMENTATION: Co-fermented in qvevri

AGED: In qvevri

CLARIFICATION/FILTRATION: Unfiltered/
Unfined

ADDED SO2: Minimal

FARMING: Organic

ALCOHOL CONTENT: 13%

SOIL: Decomposed granite, sandy loam,
and clay

TOTAL PRODUCTION: 300 cases

VOLUME: 750mL

