

## LA PETITE MORT SAPERAVI 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 quevri 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: 2020

REGION: Queensland, Australia

VINEYARD: Bassham
GRAPES: Saperavi

YEASTS: Wild

MACERATION: 211 days
FERMENTATION: In qvevri

AGED: In qvevri

CLARIFICATION/FILTRATION: Unfiltered/

Unfined

ADDED SO2: Minimal FARMING: Organic

ALCOHOL CONTENT: 13.2%
SOIL: Sandy loam, limestone
TOTAL PRODUCTION: 200 cases

VOLUME: 750mL

