

2017 Mourvèdre
'The Good Earth'
Rowsley Fault Vineyard
Geelong, Victoria

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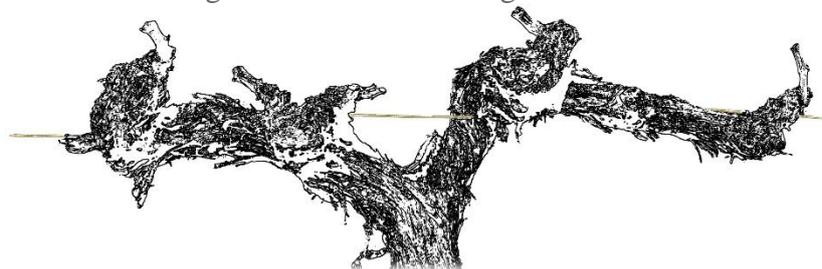
The grapes for this wine were sourced from the Russell's Bridge Block at Rowsley Fault Vineyard, Geelong. The block is unirrigated, but sits on the banks of the Moorabool River. The soils are friable red clay and river gravel over limestone, making for exceptional water retention and mineral deposits. An excellent 2017 growing season allowed the low yielding vines to grow and ripen the crop adequately.

Mourvèdre typically produces dark, tannic and rustic wines which would be more suited to a blend than a stand-alone wine. This wine has been made with that in mind, where picking and winemaking techniques were used to ensure the wine was fresh, soft and fruit driven. The grapes were picked at a modest ripeness on April 6th when fruit flavours were bright and green flavours had blown off. Two-thirds of the batch was destemmed and fermented very gently with punchdowns for 18 days prior to pressing. As an experiment, the last third was moved to a tank and sealed as a 100% whole bunch/carbonic maceration on skins for 3 weeks. Once pressed, the wine was run to old wood for maturation and malolactic fermentation. The wine was blended and bottled in October 2017. Unfined and unfiltered.

The appearance is deep ruby, with purple hue. Lifted fruit aromas of blueberry, raspberry are immediately apparent. Star anise, cowhite and red rose petal provide layers and interest. On the palate, there are notes of orange skin, dark cherry, fresh raspberry and choc-liquorish. Creamy lees notes help to broaden interest, the tannins are pillow-like.

Drink this by itself, even with a slight chill, or with crispy duck breast on a bed of cauliflower puree and toasted summer greens. This wine will further improve in the short - medium term. 2 - 4 years from vintage.

Tech Specs: pH: 3.58 TA: 6.1g/L Alc: 13.4 RS: <1g/L



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