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L.A.S.



VINO

## 2015 L.A.S. Vino Nebbiolo

Grown on the cool southern tip of the Margaret River cape on a North facing slope, these 35 year vines were the last vines to be picked by the the L.A.S. Vino team. The yeilds in 2015 were incredibly low, producing fruit of intense concentration and favour. The grapes were chilled prior to being bunch sorted and berry sorted.

If you chew the Nebbiolo grape you find that the majority of tannin is within the skin. To avoid excessive tannin we didn't crush any of the fruit and the grapes went into open topped barrels as whole berries. The fruit was left to cold soak for a few days prior to natural fermentation and plunging in barrel by hand. The grapes were fermented at the same temperature as a white wine (around 18 degrees) to retain aroma.

When fermentation finished the barrels were sealed and 50% of the wine was left on skins for 400 days with the aim to obtain body and volume. The other half was gently pressed and put to old oak to try and express the other more delicate spectrum of the grapes flavour. Nothing was added to the wine and it was lightly filtered prior to bottling

People devote their life to Nebbiolo, this was our first attempt. We don't know whether it is characteristic of the variety but our aim was to produce a great wine with the fruit we were given as opposed to trying to emulate a style already produced. We hope you like the result.

## Tasting Notes:

The Colour of Rome on fire. The aroma of roses against red bricks in the freshly watered strawberry patch of your grans garden. It feels like red velvet running across your tongue and tastes like long Summer nights.

Variety: Nebbiolo  
Vineyard: Karridale, Margaret River  
Quantity: 100 dozen produced  
Winemaker: Nicolas Peterkin  
Closure: Procork

RRP: \$60 AUD



✿ 1/3 LOTTERY WINNER ✕ 1/3 MATISSE ⚗ 1/3 MICRO BIOLOGY

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C/- COWARAMUP PO, WESTERN AUSTRALIA 6284 · CALL: 0404065800