



**LEGEND**



LA PETITE MORT

## La Petite Mort 2020 Saperavi Qvevri

**Winemaker:** Glen Robert and Andrew Scott

**Grape(s):** Saperavi

**GI:** South Eastern Australia

**Site(s):** Bassham Vineyard, South Australia

**Vintage notes:** The Lower Murray area of South Australia was less effected by yield shortages than many other regions across Australia in 2020. Though the conditions were dry, the access to the Murray River proved instrumental in the yield and quality of these wines – overall considered an exceptional vintage.

**Vineyard notes:** The Bassham vineyard is farmed organically and biodynamic. It is certified organic with NASAA (National Association for Sustainable Agriculture Australia): 105 acres of organic vines surrounded by 75 acres of natural flora and fauna. Sandy loam over limestone soil. The vineyard has been in the Bassham family, who are passionate viticulturists, for over 100 years.

**Winemaking:** Hand-picked and wild fermented. The grapes are fermented in clay qvevri (ranging from 450 to 600 liters in size) and spend 211 days on skins aging underground. Having the qvevri buried naturally regulates temperature and the shape of the qvevri aids in uniform skin (and lees) contact and natural wine clarity. Unfined, unfiltered, with only a small amount of sulfur added at bottling.

**Closure:** DIAM

**ABV:** 14.3%

**LEGEND tasting notes:** A clean and bold take on the traditional Georgian grape saperavi. Deep in color: an opaque ruby purple. The aromas are a complex blend of Davidson plum jam, blackberry, chicory, cinnamon myrtle, and toasted almond. On the palate, this wine is richly flavored and full-bodied, without the alcohol that often accompanies such robust wines. A unique and crowd-pleasing drinking experience: fresh and clean, but with intensity and complexity.

**Label design:** Henri (the skeleton) is the winery mascot of La Petite Mort – representing the unusual nature of this winery, but also the sense of humor.

**Production size:** 200 dozen

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