



MOUNTAVOCA

PYRENEES + VICTORIA + AUSTRALIA

| ESTATE |

LAGREIN

PYRENEES + VICTORIA
2018



COLOUR

Dark ruby red with a purple rim.

NOSE

Clean pronounced aromas of blackberry, violets and coffee bean with subtle dark toasty nutmeg and earthy notes.

PALATE

Clean, medium bodied flavours of blueberry jam, cherry and soft toast. Moderate tannins slowly intertwine giving way to a satisfying finish of a sweet strawberry and herbaceous vapour.

WINEMAKING

A native of the Alto Adige in North Eastern Italy, this curious dark-skinned grape is the first variety on our vineyard to bud burst in the spring and generally the last grape to harvest. Our local cockatoo population has a special penchant for its flavour and thus we must net in the weeks prior to harvest.

FOOD PAIRING

Lamb cutlets with peppery creamy buttered mash.

VINTAGE NOTES

Cool conditions in early spring enabled a subsequent long growing season. A warm dry summer subsided into ideal cooler autumn conditions prior to harvest.

QUICK NOTES

VINTAGE | 2018
WINEMAKERS | DAVID DARLOW
GRAPE VARIETY | LAGREIN
BOTTLED | NOVEMBER 2018
GROWING AREA |
PYRENEES, AVOCA, VICTORIA

ALC %/VOL | 13.0% V/V
TITRITABLE ACIDITY | 8.6 G/L
PH | 3.58
CELLAR POTENTIAL | 7 - 9 YEARS
OAK | FRENCH & AMERICAN OAK
STAVES
MATURATION | 18 MONTHS