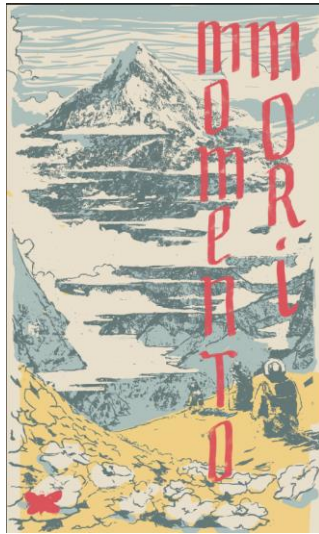


- 2021 - Staring at the Sun -



This is always the most anticipated release of the year for us. And, with good reason.

Staring at the Sun is what you might call the flagship wine (for want of a better term), it was the first wine released (2015) under Memento Mori Wines and has gained somewhat of a cult following in Australia and abroad.

I started making wine on a quest to make wines precisely like this one. And subsequently to keep trying to hone and refine them year in and year out no matter what the cost or how inefficient the methods are deemed to be.

The blend is relatively the same each year and includes Fiano, Vermentino, Malvasia and Moscato Giallo, although amounts are adjusted to suit the vintage.

All are fermented separately in stainless for varying time on skins. Each variety is then pressed back to stainless and left to rest on solid lees over the winter (also in stainless) before gravity racking, assembling the final blend and then bottling in early summer.

I won't go into tasting notes per se as you are familiar with this cuvee' and its style.

The 2021 rendition of this cuvee' is along the same lines as the 2018. The wine sits at 12 % alc and is medium bodied with great texture. It is pure, clean and has great tension and energy without lacking any of its usual character or charm.

Over the last 7 years it has been interesting watching this wine develop in bottle. It seems to evolve nicely and become more elegant and structured if given time.

It will benefit from more time in the bottle for those that can keep their hands off it for a while.

