

L.A.S.

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VINO

2020 L.A.S. VIno Pirate Blend

Portuguese varieties in Margaret River are rare. So rare that the 40 year old vineyard that we source fruit from, (originally planted to make port), is one of only two or three small vineyards within the appellation. This is one of the reasons that make it such an interesting and exciting wine to make. The vines are planted on gravelly loam soils on a north east facing slope overlooking Geographe Bay. The blend is comprised of three Portuguese varieties: Touriga Nacional for structure, depth and flavour; Tinta Cao for aroma and finesse; and Souzao for colour and acidity.

In 2020 the vineyard produced a low yeild of high quality fruit. No birds due to a large amount of marri and red gum blossom early in the season and a slow, steady ripening period with minimal rain.

The fruit was picked by hand, chilled, then bunch and berry sorted. The individual berries were partial crushed and cofermented for 20-30 days in open fermenters with regular hand plunging prior to pressing. The wine matured in large format oak for 14 months and was left to settle naturally in stainless steel for a further 3 months prior to bottling.

Why Pirate blend? Pirates were the outlaws, the one's who broke the rules , the fighters, the one's who lust after life with gusto. They drank with a passion that was truly magnificent. For pirates liquor was the saviour; it soothed the heat of the sun and made the dark nights brighter. This blend is an ode to those salty sea dogs we left behind and those still sailing. Those willing to break the rules and live a life according to nothing but passion and the pursuit of personal desire. The unique bottle shape is a nod to the port varieties used in the blend.

Winemaking Tasting Notes:

Ruby red in hue. The wine displays notes of sweet spice, cinnamon, clove, plum compote, blueberry and dark chocolate. Soft silky tannins with an exotic mix of red berry fruit sweetness and cocoa on the palate. Long, complex and an intriguing finish.

Variety: 65% Touriga Nacional 25% Tinta Cao 10% Souzao

Vineyard: Yallingup, Margaret River

Soil: Gravelly loam

Quantity: 192 doz

Maturation: 14 months in barrique

Closure: Diam and hand wax

RRP: \$65



1/3 LOTTERY WINNER



1/3 MATISSE



1/3 MICRO BIOLOGY

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