

LUCK · ART · SCIENCE

L.A.S.



VINO

2018 L.A.S VINO 'Cab Franc'

Growing up in Margaret River I took the same bus trip to school every day for 13 years. An hour and fifteen minutes into school in the morning and an hour and fifteen minutes back in the afternoon. To this day some of my closest friends are from that bus ride. We spent hours talking, reading, playing cards, listening to music and looking endlessly out the window. Looking out the window every day for 13 years you notice subtle changes in the landscape. When I started at school there was a paddock with nothing in it but a few cows and some grass, as I grew and learned the land changed; the owners dug a dam, placed posts in the soil and built in a shed. By highschool vines were in the earth and the first buds sprouted. By the end of school the vines were vigorous and fruit grew in a once empty landscape. It was only after going to university and working with wine for five years that I was ready to harvest the fruit from this vineyard, a vineyard that was once nothing but a bare paddock.

The small patch of Cabernet franc was planted in 1997 (21 years old) and faces south west towards a large dam. You can only reap the rewards of the fruit once you have earned it, once you have been tried, once you have grown. You can create something beautiful from something bare only with determination, toil and little bit of creativity. This wine is an expression of those characteristics.

A wine made for spending hours talking, reading, playing cards listening to music, and looking endlessly out the window.

Winemaking Notes:

The fruit was hand picked and placed into small 10kg buckets and chilled overnight prior to being bunch sorted by hand followed by individual berry sorting by hand. The fruit was fermented as whole berries with no crushing. We did minimal extractive work on the wine, doing a light pump over once a day. The wine was pressed to barrel and left for 14 months giving the wine an additional element of depth and complexity. No fining (vegan friendly) nor filtration at bottling.

Tastes: Dark, brooding, forrest floor, caramel

Varieties : Cabernet Franc

Vineyards: Willyabrup, Margaret River

Maturation: 14 months in 4 mature oak barrels

Closure: Diam Cork & hand wax

Soil: Gravel on top with a loam/clay subsoil

Quantity: 100 doz.



1/3 LOTTERY WINNER



1/3 MATISSE



1/3 MICRO BIOLOGY

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