

Macvin is a little known wine style which has its origins in the Jura region of France – made famous for unique Vin Jaune wines. The process involves taking a portion of flor aged Savagnin wine (a la the Cri de Coeur Savagnin), sweetening it with current vintage Savagnin grape juice and fortifying it with grape spirit to prevent any further fermentation. Being lovers of all things Jura and Savagnin we decided to try our hand at making a Macvin and we are delighted to say that we are very happy with the result!

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## MACVIN - BLEND # 4

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### VINTAGE

2018 & 2022 (Non Vintage)

### VITICULTURE

REGION: Mornington Peninsula - Home block

VINE AGE: 22 years (grafted onto Chardonnay in 2007)

PRUNING/TRELLIS: Cane /VSP

YIELD: 2.8 & 1.8 tonnes tonnes per acre

HARVEST DATES: 1 March 2018 & 15 March 2022

### WINEMAKING

A blend of 2018 flor aged Savagnin (see Savagnin winemaking notes) and 2022 Savagnin juice. Fortified with neutral grape spirit to 17% alcohol. Filtered and bottled Nov 2022.

### TECHNICAL DATA

ALCOHOL	17%	ACIDITY	7.5g/L
PH	3.20	RESIDUAL SUGAR	120 g/L
MALOLACTIC	50%		

NO ANIMAL PRODUCTS WERE USED IN THE PRODUCTION OF THIS WINE

### NOSE

Dried fruits with a lingering nutty, sherry like aroma attributed to the wine's extended ageing under flor.

### PALATE

Spices and sweet luscious golden fruits, all balanced with an acid spine.

### DRINK WITH

Sweet spiced pastries, fruit tarts, chocolate, milawa blue and washed rind cheeses.

### CELLARING

Will cellar for many years to come, but ready now!

RRP \$95

RELEASE DATE August 2023

