

LITTLE ENGINE

W I N E S

FORTIFIED (N.V.)

6TH EDITION



VITICULTURE NOTES

Estate grown Pinot Gris across five vintages, 2016-2020, has been used for this wine. The grapes are treated like a red variety with plenty of bunch exposure early in the growing season to ensure adequate airflow and phenolic development. The grapes are left on the vine until a high degree of ripeness and sugar content is reached.

WINEMAKING NOTES

Hand harvested and de-stemmed into one-ton fermenters to encourage a high percentage of whole berries. After a few days cold soak, the musts are gradually warmed up to initiate a directed start to fermentation. Hand plunging is used to keep the cap moist and ensure colour and tannin extraction. The fermentation temperatures are maintained cool early in ferment and at the calculated sugar level, the must is fortified with locally produced neutral Brandy spirit in order to stop the fermentation. Plunging is increased and temperature elevated to aid in phenolic extraction. The wines are drained and pressed when the appropriate tannin levels have been reached. The total maceration time is about 3 weeks. The wine is stored in neutral barrels and a solera system has been created.

TASTING NOTES & SUGGESTED CELLARING

Our latest release features a blood orange hue with aromas of apricot marmalade, honey and candied walnuts. The palate is reminiscent of a tawny port showcasing orange peel and caramel candy. The finish is broad and seemingly never ending highlighting the perfect balance of sweetness and mouthwatering acidity.

Production: 1007bottles
(500 mL)
Alcohol: 18.4%