

Kaleidoscope 2021

Kaleidoscope 2021 is our second vintage of three barrels of our flor aged Roussanne 2021. Winemaker Matt Campbell has made Kaleidoscope to reflect a former self, an altered perspective. It's a fun journey with a bit of an edge, and a new way of looking at our Roussanne. That's why it's called Kaleidoscope.

Tasting Notes

Yellow, pale gold in colour. Flavours abound on the nose and palate. In no particular order expect grilled peach, baked green apple with nutty aldehydes, honey, lemon, curry leaf and twiggly spice. The palate has both breadth and focus as fine acidity draws out the finish.

Pair with aged Comté cheese to enhance its nutty undertones, or with creamy fish dishes that balance its nuanced flavours. For a delightful herbaceous contrast, consider pairing with herby dishes that elevate its complexity further.

Varieties

100% Roussanne

Terror

Granite soil that sits over layers of ancient river gravel in the Box Grove vineyards in Nagambie, Victoria, on Taungurung land.

Viticulture

Grapes grown by Sarah Gough of the Box Grove vineyard. She uses her own compost and focuses on well aerated canopy to reduce the need for sulphur and copper.

Vintage Date

10 March 2021

Vinification

Hand picked and whole bunch pressed. Fermented with indigenous yeast in French oak barrels.

Ageing

Aged three years under a veil of flor. The barrel was untopped over this period, protected from oxidation due to the yeast flor. This process covers the surface of the wine and helps transform the flavours into something quite special.

Yield

2.2 tonnes/acre

Bottling Date

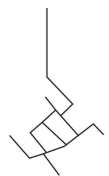
7 June 2024

Figures

Alcohol 14.5%

pH 3.56

TA 5.90



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