

# DUNE - PYLA

South Australia



**APPELLATION:** McLaren Vale

**BLEND:** Carignan, Nero d'Avola, Mourvedre, Montepulciano, Negroamaro

**WINEMAKERS:** Duncan & Peter Lloyd

## VINEYARD:

Dune mainly source their fruit from the Desert Sands vineyard, located in Blewitt Springs a sub-region of McLaren Vale. The PYLA vineyard is 15km from the ocean and 5km from the Willunga Range. It sits at the bottom of a hillside and soils are deep sand over yellow clay. Duncan and Peter have planted the site with Nero d'Avola, Carignan, Mourvedre, and Negroamaro with smaller amounts of Montepulciano and Grenache which are perfectly suited to the Mediterranean climate in the area.

## VITICULTURE:

Farming is sustainable, with a focus on low cropping and integrated viticulture. Organic practices are already employed, and the vineyards are currently considered 'organic in conversion'.

## WINEMAKING:

The fruit is handpicked, destemmed and co-fermented in beeswax lined concrete vats with a high proportion of whole berries. Following fermentation, the wine is racked into seasoned oak barrels for 12 months prior to bottling.

**WEBSITE:** <http://www.dunewine.com>

This wine is suitable for vegans and vegetarians.



## TASTING NOTES:

A medium bodied wine. Intensely perfumed with a floral lift, sweet herbs, ripe cherry and a Campari-like note. The palate is long and concentrated, with elegant tannins and refreshing acidity.