

SubRosa

2022 Bendigo Mourvèdre



"Palate is complex...with a silky tannin structure."

Ben Rothstein, Sommelier

ABOUT SUBROSA

Life partners Adam Louder and Nancy Panter proudly introduce small-batch SubRosa wine producing 400 cases/year. Located in the historic Grampians wine region in Victoria, Australia.

Intuitive winemaker Adam Louder crafts complex cool climate wines using his experience from 40 vintages in 25 years from Bordeaux, Napa Valley and Australia.

FOOD PAIRING

Peking duck, char-grilled and roasted meats, particularly low and slow barbecue. We like it with slow-cooked pork shoulder in the oven with a smokey rub.

Mourvèdre thrives at a slightly warmer temperature between 17-19C.

Our Mourvèdre will open up even more if you decant it or open the bottle 30 minutes before serving.

TASTING NOTES

Rich, elegant, rounded wine with captivating aromas of spicy ripe red and dark plush fruits. Medium to full bodied complex wine with fine tannins and a savoury finish.

GEOGRAPHIC ORIGIN

Bendigo, Victoria, Wine of Australia.

WINEMAKER

Adam Louder

WINEMAKING

Whole berry ferment. 16 months in used French oak. No fining. One year in bottle pre-release. Vegan.

VINEYARD

Hand picked from a vineyard in Bendigo on the Campaspe River. A friendship of more than 25 years led Adam to discover these beautiful Mourvèdre grapes.

GRAPE VARIETY

100% Mourvèdre

ABV

14.5%

QUANTITY

45 dozen/ 540 bottles

AGEING NOTES

Drink now - 2036

RELEASE DATE

July 2024



SubRosa Wine
www.subrosawine.com
@subrosawine

Contact:
Nancy Panter, 0478072259
nancy@subrosawine.com