



ALICE L'ESTRANGE

CRACKLIN' ROSIE 2021

ORIGIN

Guarilhue, Itata Valley, Chile.

VARIETIES

100% Cinsault.

VINEYARD

From a vineyard of 20-year-old vines tended by Pepe Mora in Guarilhue. Alice has been working with Pepe for a few years and has helped him move away from conventional agriculture. The vineyard is planted on granitic clay-loam soils at 150m altitude and faces northeast. This site struggles with oidium and botrytis, but Alice likes that the vineyard produces low-alcohol wines.

VINIFICATION METHOD

The grapes were destemmed and pressed, with the juice left in contact with the skins for 24-48 hours. A small amount of SO₂ added at crush to combat a bit of botrytis. Fermented in plastic tank until density reached 996, then the wine was bottled to finish in bottle in the Ancestral Method. The wine's name is not an homage to Neil Diamond's 1970 song, which Alice dislikes, but a celebration of women and fizzy rosé – both of which the song denigrates. Label from Melbourne-based artist Claire Mosley.

PROPERTIES

Alcohol: 9.8%

pH: 3.73

Total Sulfur: 1mg/L.

Bottles Made: 1200



PRODUCER PROFILE

Alice L'Estrange is originally from Australia but has been living and working in South and Central America for many years, first in direct-trade coffee, then in natural wine importing. In the process, she fell in love with small scale agriculture, and wanted to pursue "the kind of international trade that has positive socio-enviro impact." For a time, she made natural wines in South Australia with her good friend and business partner Lucy Kendall, but eventually decided she needed a change, and escaped to Chile to make wine "in a place where social and environmental concerns take front and center." Market forces that depress the cost of local grapes are the main reason for the use of chemical fertilizers and the abandonment of old vineyards in the area. Now, she works with three local farmers, who she has helped to convert their vineyards to chemical-free, regenerative farming practices. These methods are meant to restore the soils that have been damaged by chemical pesticides, but also to protect against wildfires and improve yields and quality. Eventually, Alice would love to own a vineyard, but her focus now is on the small growers that she has partnered with, and their vineyards.

VINTAGE REPORT

2021 was a healthy vintage with enough rain to encourage healthy ripening. This vineyard gets picked early to avoid summer rains and in pursuit of low alcohol. Alice is pleased that 2021 is the first year that this vineyard was farmed completely without chemicals.