

CONSPIRACY OF RAVENS

2022

LE BÉTON PINOT NOIR

Created from Ceres plateau fruit.

The grapes were fermented in open top fermenters, after which the wine underwent malolactic fermentation in stainless steel tank. The wine was matured for 7 months in 3rd fill French oak barrels, after which the wine was sent to a Cellier concrete egg to mature “le beton “ adding a level of complexity, integration and minerality not otherwise achievable.

Tasting Notes

Orpheus & The Raven Conspiracy of Ravens (Le béton Pinot Noir) 2022 is pale ruby, with the intensity of the colour bestowing a vivid, bejewelled quality to the wine.

Laden with the berry richness of blueberry, black currant, and wild cherry, it reveals more spicy layers of rhubarb and Szechuan pepper as it evolves in the glass, etched with aromatic notes of violets and lavender.

Freshly tilled earth and dried porcini add a vivid savoury tone.

The wine coats every crevice in your mouth with its porcelain tannin and tart acidity.

There is purity with an ethereally sweet and sour balance coiled around a mineral centre. Elegant and surefooted, conspiring to become much, much more.

Alc	-	13%
RS	-	2.0
pH	-	3.41
TA	-	5.7



CONSPIRACY OF RAVENS

by THE VINONEERS