



The Wine Part of an experimental series of wines to push our creativity and understanding as winemakers and grape growers.

The premise for the 2020 "Renegade" was to attempt to make a wine from the bushfire affected grapes of the 2020 vintage. While the smoke affect was fairly minimal, we aimed to use some winemaking creativity and daring to make a delicious, wild, and early drinking wine that we thought would give a sincere one fingered salute to the year most of us would like to forget! Using whole bunch, some wild yeasts and a generous helping of new French oak, we have created a wild wine from an undoubtedly wild year!

Dark and deep colour. Spice and herb, fruit and earth all turned up to 11. The palate is layered with red and black fruits, vineyard earth, and pinot filth all supported by grainy and persistent tannins.

Viticulture The 2020 vintage will go down as one of the more challenging years to date for us at Lightfoot wines. The third year of a drought led us into a hot summer that then gave us the worst bushfires in living memory, possibly ever. Areas around us in East Gippsland were ravaged by fire, with the vineyard and winery only spared by convenient wind changes at convenient times. Fortunately this trouble abated and we managed to pick a small crop of surprisingly good fruit. Rains that arrived in late January cooled the whole situation and led to a very desirable ripening period, with all grapes ripening fully at a modest rate. While it might not go down as the greatest vintage ever, we are proud to have made it through!

Winemaking There are no rules for the Renegade, nor are there winemaking traditions to shackle it down. This year we used no whole bunches. Instead, lashings of de-stemmed whole berries are the spine of the Renegade. No foot stomping and almost no plunging helped keep the berries in tact, and a gentle pressing at the end of ferment prior to barrel down. Malo-lactic fermentation carried out in one and two year old barrels from the Cooper Francois Frere. In November 2020, the Renegade was removed from barrel, and blended before being bottled un-fined and un-filtered for an early release at the beginning of 2021.

Vineyard Myrtle Point Vineyard is in the Gippsland Lakes District. Located in far eastern Victoria, between the Great Dividing Range and Bass Strait, the Gippsland Lakes District enjoys a cool, semi-maritime climate. Soil structure of the Myrtle Point vineyard is Terra Rosa over limestone.

Harvest Dates 7th of March 2020.

Clone MV6 planted in 1997.

Alcohol 13.3 % Alc/Vol,

pH 3.72

T/A 7.8g/L