

LiNO RAMBLE

Flag waivers for future proof varieties, we've chosen to work with growers who have a preference for organic and biodynamic farming.

Endeavouring to make wines which display characters that at once tie them to their European originals with the saline, textural nuance of where they are grown

In the winery we take a minimal intervention approach and texture is king. Turning tiny parcels of excellent fruit into varietal wines reflective of the characters inherent to each grape and a good dose of McLaren Vale's unique Mediterranean/Australian terroir.

2022 LUDO FIANO

Fiano is an Italian white grape variety whose origins can be found in Campagna. Ideally suited to our climate in McLaren Vale it thrives in our warm dry conditions. The skin contact adds weight & texture to this our 7th release. The block is surrounded by gum trees so you will notice a distinct minty/herbal character on the nose and palate

2022 VINTAGE SUMMARY

The regions milder summer and warm autumn resulted in a gentle and slow ripening period, producing outstanding fruit. We didn't have one day above 40C and only a handful above 35C. Fantastic conditions for ripening all wine-grape varieties, less so for a knock-off swim and cleansing ale at Port Willunga beach. Yields were generally lower compared to 2021 but flavour intensity is exceptional with amazing levels of natural acidity for both red and white wines. La Nina influenced vintage in much of eastern states, but McLaren ale had its mildest weather conditions in recent memory.

WINEMAKING

80% of this wine remained on skins in French oak Demi-Muids for 90 days. Hand plunging twice daily until completion of fermentation. then combined with the pressings component, followed by 10 months maturation in oak, lees stirred periodically. No additions, 100% malolactic fermentation, wild yeast and bottled with minimal sulphur.

TASTES LIKE

Hazelnuts, citrus oil and oyster shell minerality with a slight minty botanical twist. Flavoursome full palate and a rich finish.

DRINK WITH

Roasted pork belly with orange & star anise

WINEMAKER

Andy Coppard

VITICULTURALIST

Chris Chapman

VINEYARD

Hiltop Vineyard Biodynamic certification.

VARIETY

100% Fiano

GEOLOGY

Montacute Dolomite: blue/grey thinly bedded dolomite with black chert lenses

ELEVATION

50m above sea level

- Alcohol 13%
- pH: 3.51
- TA: 6.02 g/L

