

LiNO RAMBLE

Flag waivers for hot-climate grapes, we've chosen to work with growers who have a preference for organic and biodynamic farming who have planted future proof varieties. 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. We endeavour 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.

2021 SOLITAIRE

Grillo is variety indigenous to Sicily, whose climate (at sea level) is identical to MV. In addition to adding more weight & texture, the skin contact gives this wine a real oyster shell minerality. Pairs beautifully with seafood or haloumi

2021 VINTAGE SUMMARY

The 2021 will be remembered as one of the most perfect seasons climatically in living memory. Mild conditions persisted throughout summer and we received ideal levels of supplementary rain at exactly the right time. Fruit was harvested in optimum condition for all varieties and our Grillo was no exception. Our fourth release of this wine and we starting to really see all the potential this amazing variety has to offer our region

WINEMAKING

Two day skin contact. Gently hand plunged twice daily. Free run & pressings combined. Wild fermented in old French oak hogsheads. 100% malo-lactic fermentation. Lees stirred periodically. Maturation in oak for 11 months. No added acid, enzymes or fining agents. Vegan friendly.

WINEMAKER : Andy Coppard

VITICULTURALIST: Jonathon James Harvey

VINEYARD: Chalk Hill Viticulture's Lanark Vineyard

VARIETY

100% Grillo

GEOLOGY

Stonyfell Quartzite: Feldspathic quartzite, sandstone, siltstone

ELEVATION

165m above sea level

- Alcohol 12.8%
- pH: 3.35
- TA: 6.64 g/L

