

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 DOT TO DOT

The variety is noted for its ability to thrive in hot, dry conditions. Arinto is one of the few white varieties that can maintain its natural acidity during long hot summers, resulting in beautiful and vibrant wines.

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

Fruit was hand harvested and skin contact kept to a minimum. All the free run juice was selected and just the light pressings used to create a style fresh and fruit-driven with minimal phenolics. The wine is wild fermented and there has been no added acid, enzymes or fining agents used. Vegan friendly.

TASTES LIKE

Nashi pear, white peach and citrus blossom. Good length and beautiful natural acidity.

DRINK WITH

Seafood risotto, seared scallops with citrus butter, asparagus tart

WINEMAKER

Andy Coppard

VITICULTURALIST

Jonathon James Harvey

VINEYARD

Chalk Hill Viticulture's Lanarks Vineyard McLaren Vale

VARIETY

100% Arinto

GEOLOGY

Stonyfell Quartzite, Feldspathic quartzite, sandstone, sitstone

ELEVATION

172m above sea level

- Alcohol 12.8%
- pH: 3.32
- TA: 6.15 g/L

