

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.

2021 TREADLIE: SHIRAZ

Our fifth version of this wine. As always we are chasing a fresh fruit-driven easy drinking style. Shiraz in it's youth can have quite an "edgy" tannin structure, so we kept the skin contact time to just 5 days during fermentation. The addition of Nero d'Avola gives this unique blend lift and pop, but also helps to soften the finish too.

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 Shiraz was no exception

WINEMAKING

Fruit was hand harvested, wild fermented with no added acid, enzymes or fining agents. Gentle maceration, cool fermentation temperature and minimal skin contact time has ensured we have retained freshness and varietal flavour and texture. No oak was used with this blend.

Bottled July 2021

TASTES LIKE

Sweet plum, black fruits. A touch of roasted nuts and graphite.

DRINK WITH

Smoked brisket.

Pasta with a portobello mushroom sauce

WINEMAKER

Andy Coppard

VITICULTURALIST

Matt Hatwell

VINEYARD

Hatwell Family Vineyard Foggo Road, McLaren Vale

VARIETY

90% Shiraz
10% Nero d'Avola

GEOLOGY

Maslin Sand, similar to those found in Blewitt Springs.

ELEVATION

95m above sea level

- Alcohol 12.8%
- pH: 3.79
- TA: 6.11 g/L

