

LiNO RAMBLE

The overarching idea behind Lino Ramble's range of wines is working with varieties which require minimal inputs in the vineyard and winery. We want our wines to be approachable, medium bodied, structural with loads of texture and have a sense of place given that they are predominantly single vineyard wines

2021 Grillo Pet Nat

We love all things Sicilian and Grillo is a white grape indigenous to the eastern side of the island, well suited to the warm dry climate in McLaren Vale. Until recent years the Sicilian's traditionally have used it to make Marsala. We are the first producers in McLaren Vale to make a wine from Grillo and have made a dry table wine with it for the past 4 years.

We have often thought, due to its resemblance at times to Chardonnay it would make a great Pet Nat

VINTAGE SUMMARY

A 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.

WINEMAKING

Fruit has spent two days on skins to give the wine more weight and texture, then we added a splash of White Frontignac for freshness. No added acid, enzymes or fining agents. Fermentation was completed in the bottle, as such the wine is slightly spritzy, cloudy and preservative free. Hand bottled by the Lino Ramble team.

104 cases made. Vegan Frenedly

WINEMAKER : Andy Coppard

VITICULTURALIST: Chalk Hill Viticulture

VINEYARD: Lanark Vineyard McLaren Vale

VARIETY

90% Grillo
10% Frontignac

GEOLOGY

Pirramimma Sandstone Formation. Sandy loam over clay, sandy loam mottled with ironstone fragments over clay

Mature vines grow with minimal irrigation due to deep penetration of vine roots.

ELEVATION

151m above sea level

- Alcohol 12.4%
- pH: 3.41
- TA: 6.49 g/L

