

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 BINGO : JAEN

Jaen or Mencia originates from the Iberian Peninsula (Portugal & Spain). It's the third variety from this incredibly diverse part of the world we have focused on in addition to Bastardo & Arinto. Southern Portugal in particular is climatically identical to McLaren Vale. Structurally similar to Shiraz, Jaen handles our warm dry conditions far better. The future is bright for this variety!

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

14 day skin contact time. Open fermented and hand plunged twice a day. Wild fermentation with temperature kept to less than 25C. Fermentation completed in old French oak for 10 months. No added acid, enzymes, tannin or fining agents bottled with minimal sulphur. Vegan Friendly!

TASTES LIKE

Peppery flavours of sour cherry, pomegranate and floral notes with a hint of chocolate dipped hazelnuts.

DRINK WITH

Roasted Mediterranean vegetables.
Prosciutto-wrapped Lamb Cutlets

WINEMAKER

Andy Coppard

VITICULTURALIST

Matt Hatwell

VINEYARD

Chalk Hill Viticulture's California Road Vineyard

VARIETY

100% Jaen

GEOLOGY

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

ELEVATION

50m above sea level

- Alcohol 12.8%
- pH: 3.72
- TA: 5.52 g/L

