

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.

2018 DOMINO : Montepulciano

The latest ripening of all our MV fruit we harvest. Native to Abruzzi in central Italy, the variety has small berries, thick skins & hence firm natural tannin structure that ripens consistently in our warm dry climate. Plenty of time skins and plenty of time in small format oak ensures that this wine will benefit with some time in the cellar or a hearty chunk of char-grilled protein. Alternatively, we love Montepulciano with a rich eggplant parmigana

VINTAGE SUMMARY

2018 was another hot, dry growing season. Particularly from veraison to harvest. Hailstorms in November then the hottest day experienced since 2009 was challenging viticulturally. Fortunately, our focus on climate appropriate varieties held us in good stead, and Montepulciano was no exception.

WINEMAKING

Hand harvested was allowed to gently macerate for 40 days on skins. Open fermented. Wild fermented. No added acid, enzymes or tannins. 10 months in old French oak barriques. Minimal SO₂ addition just prior to bottling.

TASTES LIKE

Black fruits, pepper and oregano. Hints of tobacco.

DRINK WITH

A hearty chunk of chargilled protein. Alternatively we like with a rich eggplant parmigana

WINEMAKER

Andy Coppard

VITICULTURALIST

Johnathan James Harvey

VINEYARD

Pollux Vineyard. Organically certified.

VARIETY

100% Montepulciano

GEOLOGY

Tapley Hill Formation: Calcareous siltstone & sandstone; intraclastic & stromatolitic limestone

ELEVATION

600m above sea level

- Alcohol 14.1%
- pH: 3.57
- TA: 5.89 g/L

