

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.

2023 PEEWEE NERO d'AVOLA : NOVELLO

Nero d'Avola is a variety indigenous to Sicily. At sea level Sicily is climatically identical to McLaren Vale. It handles our warm, dry conditions beautifully and requires a fraction of the amount of water to get it to grow. Novello is an Italian style of wine between a Rosato and a dry-red (Rosso). Ours spends just enough time on skins to give it some personality and varietal characters.

Bone dry, we like to drink this wine chilled while wearing a beret as it's raspberries for days 🍷

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

7 day skin contact time. Open fermented. Hand plunged twice a day. Wild fermentation with temperature kept to less than 25C. Fermentation completed in old French oak for 6 months. No added acid, enzymes, tannin or fining agents.

TASTES LIKE

Liquid red-skin lollies. Raspberries, cherry-cola. Tastes slightly sweet but has fermented bone dry. Best served chilled.

DRINK WITH

Margarita Pizza and a nudie swim at Maslins Beach

WINEMAKER

Andy Coppard

VITICULTURALIST

Paxton Viticulture

VINEYARD

Biodynamically Certified Hilltop Vineyard, Little Road.

Whites Valley.

VARIETY

100% Nero d'Avola

GEOLOGY

Burra Group – Quartzite layers.

ELEVATION

25m above sea level

- Alcohol 13.5%
- pH: 3.57
- TA: 5.87 g/L

