

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 YOYO: Pinot Grigio

Pinot Grigio is a variety indigenous to the north of Italy. As such we source fruit from the Adelaide Hills and the Fleurieu Peninsula which are well suited for the variety. Fruit must be the star of the show and winemaking fingerprint kept to a bare minimum.

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

Skin contact was kept to a minimum. Fermentation was spontaneous using wild yeast. No added acid, enzymes or fining agents. Cool fermentation temperature to retain freshness and crisp aromatics in Stainless Steel tank

TASTES LIKE

Flavours of nectarine, green apple and honeysuckle, refreshing and zesty finish.

DRINK WITH

Fish Taco's or Sushi.

WINEMAKER

Andy Coppard

VARIETY

100% Pinot Grigio

ELEVATION

350m above sea level for Adelaide Hills

200m above sea level for Fleurieu Peninsula

- Alcohol 12.4%
- pH: 3.68
- TA: 5.95 g/L

