

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 YOYO: PINOT GRIGIO

Pinot Grigio vs Pinot Gris. It's the same grape, with slightly different winemaking styles. Wines marked Pinot Grigio are typically made in an Italian style – dry craps and light bodied with citrus aromas. Gris can be richer, more full-bodied and sometimes sweet. We've sourced our fruit from Mt Jagged in the Fleurieu Peninsula, a climate similar to the mountainous region of Northern Italy and well suited for the variety. Fruit must be the star of the show and winemaking fingerprint kept to a bare minimum.

2023 VINTAGE SUMMARY

This growing season was cool and wet and long. Vintage started 3 to 4 weeks later than "usual". Our first parcel of fruit was the Bastardo coming in on February 21st and our last was Nero d'Avola on the 23rd April. As vines avoided the real heat of summer, we didn't have one day above 40c the long slow ripening period gave perfect conditions for gradual flavour development and excellent, lovely natural acidity.

2023 Vintage ticked all the boxes.

WINEMAKING

Skin contact kept to a minimum, with only free run juice selected for a juicy soft mouthfeel. No added acid, enzymes or fining agents. Cool fermentation temperature to retain freshness and crisp aromatics.

TASTES LIKE

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

DRINK WITH

Green Pea Risotto or Fish Taco's

WINEMAKER

Andy Coppard

VINEYARD

Pine Ridge Vineyard

Mount Jagged

VARIETY

100% Pinot Grigio

GEOLOGY

Sandy and slightly clay loam over limestone subsoil and

Light gravel stone with larger particles over limestone subsoil.

ELEVATION

200m above sea level

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

