

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.

2021 MARCO POLO: SANGIOVESE

Sangiovese, widely planted through most of central Italy was one of the original "alternative" varieties trialed in Australia.

Penfolds established plantings in the early 1970's in their Kalimna vineyard in the Barossa, however it was Mark Lloyd of Coriole in 1985 who really made Sangiovese his own.

Not exactly alternative any more, but certainly climate appropriate for McLaren Vale, we are captivated by this noble grape and its tightly held charms.

VINTAGE SUMMARY

The 2021 will be remembered as one of the most perfect seasons climatically in living memory. Mild conditions persisted throughout summer and we received ideal levels of supplementary rain at exactly the right time. Fruit was harvested in optimum condition for all varieties and our Sangiovese was no exception

WINEMAKING

Open fermented using indigenous yeasts, hand plunged & 16 days on skins. No added acid, enzymes or tannin. Maturation in hogsheads and puncheon for 12 months. 20% new & 80% old French oak.

Bottled May 2022

250 cases made

TASTES LIKE

Santa Rosa plums, cherries and five-spice. Firm tannins and a fresh natural acidity.

DRINK WITH

Mum's home-made lasagna or Ribollita: (Tuscan bread soup)

WINEMAKER

Andy Coppard

VITICULTURALIST

David and Rebecca Adams

VINEYARD

Miracle Hill Vineyard, McLaren Flat

VARIETY

100% Sangiovese

GEOLOGY

Kurrajong Landslide formation. Alluvial gravel, silica cemented conglomerate, yellow-brown clayey sandstone and clay. Soils derived from this unit have good water retention properties and moderate fertility.

ELEVATION

145m above sea level

- Alcohol 14.5%
- pH: 3.57
- TA: 6.05 g/L

