

# LiNO RAMBLE

The overarching idea behind Lino Ramble's range of wines is working with varieties which require minimal inputs in the vineyard and winery. We want our wines to be approachable, medium bodied, structural with loads of texture and have a sense of place given that they are predominantly single vineyard wines

## 2017 Knuckle Bones

Nebbiolo is a variety indigenous to the north of Italy. As such we source fruit from the Adelaide Hills, where it consistently thrives in the cool mild climate. A variety noted for it's tannin structure, we have intentionally given ours time in bottle before release. You will be rewarded with cellar it for longer.

## VINTAGE SUMMARY

A cold wet spring in the Adelaide Hills resulted in harvest being later than usual. Fortunately the fruit set well and from veraison onwards conditions were dry and mild, favouring later ripening varieties like Nebbiolo.

## WINEMAKING

Open fermented and hand plunged twice a day. Cool fermentation with 90 days skin contact. Wild fermentation with no added acid, enzymes, tannins or fining agents. 18 months in old French oak barriques. Lees stirred periodically and minimal SO2 addition prior to bottling. Vegan friendly.

**WINEMAKER :** Andy Coppard

**VITICULTURALIST:** Frank Baldasso

**VINEYARD:** Kenton Valley Vineyard, Gumeracha.  
Adelaide Hills.

## VARIETY

100% Nebbiolo

## GEOLOGY

Sandy loam over granite bedrock.

## ELEVATION

450m above sea level

- Alcohol 13.2%
- pH: 3.68
- TA: 6.27 g/L

