

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 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.

2022 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 swing 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

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. 100% seasoned French oak.

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 13.9%
- pH: 3.57
- TA: 6.05 g/L

