

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 TREADLIE: SHIRAZ

Our sixth version of this wine. As always we are chasing a fresh fruit-driven easy drinking style. Shiraz in it's youth can have quite an "edgy" tannin structure, so we kept the skin contact time to just 5 days during fermentation. The addition of Bastardo gives this unique blend lift and pop, but also helps to soften the finish too.

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 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

Fruit was hand harvested, wild fermented with no added acid, enzymes or fining agents. Gentle maceration, cool fermentation temperature and minimal skin contact time has ensured we have retained freshness and varietal flavour and texture. No oak was used with this blend.

Bottled July 2022

TASTES LIKE

Sweet plum, black fruits. A touch of roasted nuts and graphite.

DRINK WITH

Smoked brisket.

Pasta with a portobello mushroom sauce

WINEMAKER

Andy Coppard

VITICULTURALIST

Matt Hatwell

VINEYARD

Hatwell Family Vineyard Foggo Road, McLaren Vale

VARIETY

90% Shiraz
10% Nero d'Avola

GEOLOGY

Maslin Sand, similar to those found in Blewitt Springs.

ELEVATION

95m above sea level

- Alcohol 12.6%
- pH: 3.79
- TA: 6.11 g/L

