

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

Sly Fox

The variety is noted for it's ability to thrive in hot, dry conditions. Arinto is one of the few white varieties that can maintain it's natural acidity during long hot summers resulting in beautifully fresh vibrant wines. Having spent some quality time in Portugal "researching" different varieties and styles, Arinto was a clear stand-out. In addition to the beautiful, fresh, crisp dry-white styles we discovered these amazing fortifieds. Stylistically so different to the traditional very sweet, aged fortified wines we were accustomed to in Australia. Hence our Sly Fox was born!

VINTAGE SUMMARY

It was a real "liquorice all-sort" of a growing season. The driest winter/spring on record. Strong winds throughout November affected fruit set and ultimately yield (we were 50% down across all varieties). We were "saved" in late January by unseasonally high rainfall that freshened everything up beautifully. The rest of the season was mild an ideal for ripening fruit.

WINEMAKING

Hand harvested. Open fermented on skins for 7 days. Pressed off skins at 5 baume. Fortified at 3.5 baume. Matured in French oak for 10 months. No added acid, enzymes, fining agents. Minimal SO2 added just prior to bottling.

Vegan Friendly!

WINEMAKER : Andy Coppard

VITICULTURALIST: Jonathon James Harvey

VINEYARD: Chalk Hill Viticulture's Lanark Vineyard

VARIETY

100% Arinto

GEOLOGY

Stonyfell Quartzite: Feldspathic quartzite, sandstone, siltstone

ELEVATION

170m above sea level

- Alcohol 18.6%
- pH: 3.59
- TA: 5.89 g/L
- 500mL bottle

