

Red Heads

2022 VIN'ATUS

WILL THE JESTER DANCE A JIG, TWIDDLE HIS VIOLIN OR TAKE A SWIPE WITH HIS BOW. IS IT THE HOURGLASS LOOK OR TIME FOR A PAUNCHY BELLY – YOU CHOOSE. IT'S ALL PART OF THE GAME – THE WINE GAME, 'VINUM VINATUS' ... OR IN AUSSIE PARLANCE 'VIN'ATUS'. WHAT'S NOT UP FOR QUESTION IS THE WINE – A LUSCIOUS, BIG SPICY GLASSFUL OF DARK CHERRY FRUIT AND SMOKY, TOASTY LENGTH. THE GRAPES MAY BE SPANISH STARLETS, BUT THE WINE IS 100% PURE AUSSIE.



Grape Variety: Tempranillo (77%), Graciano (11.5%), Garnacha (11.5%)

Region: One Tree Hill, Adelaide Hills

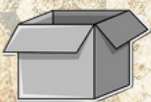
Vintage: After a cool and mild start to the growing season, grapes were vibrant and fresh, well-balanced with good natural acidity and balance of flavours.

The Growers: Anthony & Marie Catanzariti, Marie's brother Joseph Rocca and his wife, Jenna decided to plant a vineyard on the 60 acre Rocca cattle property, in the small village of One Tree Hill in the Adelaide Foothills.

Winemaking: We used a combination of large and small fermenters with twice-a-day hand-plunging. 10-12 days maceration with temperature-controlled fermentation around 22-24C to retain as much juicy, primary fruit as possible. The components were aged separately for 10 months in new and seasoned, French and American oaks before we put the combination together for bottling.

Tasting Notes: Deep crimson in colour, spiced plum, dark berry fruits such as mulberries and blackberries with a savoury spice.

Food Pairing: This wine pairs well with a slow cooked stew, casserole or paella.



**CARTON SIZE = 30X34.5X26.5CM
CARTON WEIGHT = 15.8 KGS
12 PACKS**



**THIS WINE WILL
CELLAR 8-10 YEARS**



14.5% ALCOHOL



**0.68G/L
RESIDUAL SUGAR**



**3.63
PH**



**5.5G/L
ACIDITY**