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## 2022 Arinto, Riverland

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We have been working with Arinto from Ashleigh's Ricca Terra Farm for several years now and we are loving the journey. Each year the fruit arrives at the winery, we are blown away by the natural acidity and fresh subtle fruit characters. Skin contact for one parcel before being pressed to old wood, the other portion is whole bunch pressed, before being sent off to old oak, giving us a wine of freshness, texture, and balance.

**Climate** | Sunny blue skies, red soils.

**Vineyards** | The Ricca Terra vineyards are benchmarks in their region for sustainable viticulture, farming using premium viticultural techniques, drought tolerant rootstocks and water saving mulches.

**Season** | La Niña weather patterns produced good winter rainfall and a cooler growing season. The cool spring produced poor set resulting in low yields. The smaller bunches and berries produced great flavour intensity and the cooler summer helped with acid retention.

**Winemaking** | Hand harvested; a portion of the fruit spent two weeks fermenting as whole bunches in a sealed fermenter before being pressed to old oak puncheons to finish the ferment. The balance of the fruit was cooled and gently whole bunch pressed. This crisp pure juice was run off to old oak to ferment. The two parcels rested on fine lees before blending and bottling in the winter of 2022.

**Winemaker** | Matt Large

**Style** | Savoury, saline and textured.

**Nose** | Lifted citrus peel, lemon barley and dried flowers.

**Palate** | Textured palate, with layers of crystalline citrus, and a very moreish saline, oyster shell note. Good acid levels keep the wine taut, but there is also some texture from skin contact that adds interest, and flesh in the mid-palate.

**Alcohol** | 13.0%

**Drink** | Ideal drinking now and for up to another 3 years.

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