THE OTHER WINE Co.



Modern wines, unrestrained by tradition.
By Matt Large and Team

2021 Arinto, Riverland

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 acidy 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 | Blessed with an ideal growing season. La Nina weather patterns produced cooler than average conditions and better rainfall in winter and into early spring. The vines were healthy, budburst even and mild conditions through flowering. Harvest was slightly later than normal but this allowed for great flavour development in the grapes.

Winemaking | Hand harvested; a portion of the fruit spent two weeks fermenting as whole bunches in sealed fermenters before being pressed to old oak to finish the ferment. The balance of the fruit was cooled and gently whole bunch squeezed using a long slow champagne press cycle. This crisp pure juice was run off to old oak to ferment. The two parcels rested on fine lees before blending and being bottled.

Style | Savoury, saline and textured.

Nose | Clean and bright, with lemon barley notes, and some gentle florals.

Palate | A textured palate, with some lemon pith and apple skin flavours, and a very moreish saline, seaspray note. Good acid levels keep the wine taut, but there is also some texture from skin contact that adds interest, and some flesh in the mid-palate.

Alcohol | 13.1% **RS** | 0.61g/L **pH** | 2.9 **TA** | 8.3g/Lw

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