



Ricca Terra

2020

'DAISY CHAIN'

White Wine | Riverland - Australia



NATURAL



ORGANIC



VEGAN

Stats

Grapes: 43% Sauvignon Blanc - 32% Muscat Blanc a Pettits Grains - 25% Fiano

Vineyard: Ricca Terra Estate

Vine Age: Average: 18-years-old

Soil Type: Shallow, sandy, red loam over calcrete

Viticulture: Practicing organic

Fermentation: Native - Stainless Steel

Skin Contact: None

Aging: 3 months in neutral 300L French tonneau

Alcohol: 12.9%

Residual Sugar: 3.9 g/L

pH: 3.24

Total Acidity: 6.2 g/L

Total SO2: 90 ppm

Total Production: 500 cases

UPC: 9353886000000

Reviews

Wine Spectator | 91 points

About

Ashley is fully committed to investing in Mediterranean grape varieties and discovering how best they suit the demands of the Riverland. He is excited by their unique qualities, ability to adapt to the climate, and of course the drinkability factor! He was constantly asked by his customers, "Do you have a sweet wine?" The standard answer is "Sweet no, but pretty, yes!" The Fiano and Sauvignon Blanc provide a crunchy acid punch and green notes, while the Muscat Blanc a Petits Grains (AKA White Frontignac, AKA Fronty) gives floral lifts. Like the flowers in a Daisy Chain, Ricca Terra wouldn't exist without a chain of important people. Ricca Terra's vigneron and winemakers; bottlers, storage and transportation teams; distributors and sommeliers; and most importantly the customer. The 'Daisy Chain' is a way of acknowledging and thanking everyone for their part in our wine journey, from vine to bottle.

To retain the aromatic floral flavors of Muscat Blanc a Petits Grains and the zip and crisp notes of Sauvignon Blanc, grapes were harvested at around 20° brix, the Fiano a touch riper and then everything was whole-bunch pressed separately to stainless steel fermenters. Wild fermentation lasted between 7-10 days depending on the lot and blends were then made at that time prior to being racked to old French 300L barrels for aging. After three months the wine was settled in tank and bottled without fining and with a light filtration and addition of sulfur.

Tasting Note

Rose water, field flowers, grapefruit, bay leaves and faint touches of honeycomb spill from the glass. The mouth is coated well as some textural feels unfurl with ease but with much higher acid than previous vintages. Poached pear fruit rolls through flanked with a cameo of lemon rind before finishing dry with slippery like finish to close it out.