



Ricca Terra

2020

'BRONCO BUSTER'

White Wine | Riverland - Australia



NATURAL



ORGANIC



VEGAN

Stats

Grapes: 57% Fiano - 35% Vermentino - 8% Greco

Vineyard: Ricca Terra Estate

Vine Age: Average: 6-years-old

Soil Type: Shallow, sandy, red loam over calcrete

Viticulture: Practicing Organic

Fermentation: Native - Stainless Steel (co-fermentation)

Skin Contact: None

Aging: 5 months in neutral oak

Alcohol: 13%

Residual Sugar: 1.73 g/L

pH: 3.29

Total Acidity: 6.1 g/L

Total SO2: 110 ppm

Total Production: 650 cases

UPC: 9369998110247

About

In Ashley's life prior to tending to a vineyard and winery, he was breaking-in horses and riding in competitions including representing Australia at an international level. There are close parallels between breaking in a horse and growing & making alternative grape varieties. Vision, knowledge, trust and patience are required if success is expected, whether that be wine or horse. 'Bronco Buster' reflects the effort in the vineyard and trust in what Ashley is doing to continue the path of sustainability. The wine may not appear to be 'Australian' from the outside, but it is 100% riding on the new frontier.

The fruit was hand-harvested the first week of March and immediately brought back to a cool room at 4 deg C before being transported to the winery. Fermentation occurred in stainless steel tanks without any additions and carried out over three weeks' time. The varieties were co-fermented to highlight each individual characteristic, but Ashley felt 'harmony' was the best method for this rather than singing solos. Post fermentation the wine was racked off of the gross lees but kept with the fine lees and sent to neutral oak barrels. The wine aged for five months prior to being bottled without fining or filtration and just with a small addition of sulfur and cold-stabilization.

Tasting Note

Fleshy, waxy fruits are revealed on the nose, followed by chamomile and honey. The palate is beautifully balanced and textured, with daffodil, pear, and roasted hazelnut flavors. Bright Greco acid leads to a long, zippy finish.