



VIN'ATUS

Adelaide • Tempranillo, Graciano, Garnacha • 2019

Will the jester dance a jig, twiddle his violin or take a swipe with his bow. It's all part of the game – the wine game, 'vinum vinatus' ... or in Aussie parlance 'Vin'atus'.

The grapes may be Spanish starlets, but the wine is 100% pure Aussie.



Name & vintage	Vin'atus 2019
Grape variety	93% Tempranillo, 7% Graciano
Region	One Tree Hill, Adelaide
The Wine	What we do best: find small parcels of fabulous quality grapes. Our winemaker spotted this unusual trio of Spaniards on a small family property in One Tree Hill, a tiny hamlet between the Barossa and Adelaide Hills. Not quite in the hills, it gets quite warm during the day, but gets a cool draught from the Hills at night and slows down the ripening ... which explains the amazing deep crimson hue of the Vin'atus.
The growers	Roccat vineyard, Single Vineyard. 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. The property is planted with a distinct Mediterranean varietal influence, as well as the traditional Australian red wine workhorse Shiraz. Only the best fruit was selected during harvesting.
Ageing	We used a combination of our classic open-top plastic fermenters and stainless steel 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	Red cherry and red plum aromas. Nice richness coming through from the Graciano with vanilla spice that complement the red fruit notes on the palate. Finishes with a savoury spice and medium bodied tannins.
Food pairing	Roast garlicky lamb or a rich rabbit stew would flatter the deep fruit and spice of the wine.



CELLAR POTENTIAL
8-10 years



ALCOHOL
14.5%



RESIDUAL SUGAR
3.41g/L



PH
3.70



ACIDITY
6.1g/L

