

VIN'ATUS

Adelaide • Tempranillo, Graciano, Garnacha • 2015

A jestful caper from Spain's trio of grapes from the RedHeads Studio team. But this is no Spanish hero. Our playful Vin'atus struts dark, brooding Aussie pizzazz and delicious dark cherry fruit. This highly decorated debut vintage has achieved five gold medals and 92pts from James Halliday's Wine Companion.

The Story

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.

The Wine

What RedHeads does best – searches out small parcels of fabulous quality grapes, brimful of flavour, then pieces them together, bit by bit, to hand-craft a wine with abundant character and plenty of stylish panache.

Our winemaker had spotted this unusual trio of Spaniards on a small family property in One Tree Hill, a tiny hamlet sort of region 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.

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. Their property is nestled in between the Barossa GI and Adelaide Hills GI, in the Mount Lofty Ranges. They also had the fact that the property lies on the same ridge as the famous Magill vineyards to help them rest easily. Planted with a distinct Mediterranean varietal influence, as well as the traditional Australian red wine workhorse Shiraz.

Tasting Note

Very dark crimson, with big lifted aromas of spicy damson and cherry with hints of prune and vanilla. Truly mouthfilling, warm and velvety, with brooding dark cherry notes and a very long spicy finish.

Food Pairing

Roast garlicky lamb or a rich rabbit stew would flatter the deep fruit and spice of the wine, spaghetti with rich puttanesca sauce or sticky ribs from the barbie.

Cellar Potential

All exuberant fruit now - gamboling, youthful and playful but with all the stuffing and weight to age.

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Grapes: Tempranillo, Graciano, Garnacha
Alcohol (abv): 14.0%
Total Acidity: 5.8 g/l

Residual Sugar: 2.0 g/l
Wine pH: 3.70
Cellar Potential: 5 years

