

RICCA TERRA

2020 BRONCO BUSTER

---VARIETAL MIX---

Mediterranean white grape varietal blend
(Greco, Vermentino & Fiano)

---REGION---

Riverland

---THE STORY---

In a life before wine, Ricca Terra Farms' Ashley Ratcliff was a horseman (representing Australia in 1991). Growing up on a farm in the Adelaide Hills, he moved to a small town outside Fort Worth, Texas, USA, where his job was breaking in wild horses. Working with an animal that has no prior connection with a human, gaining its trust, teaching it to allow a person to climb all over it, and then building a friendship between horse and man is an amazing and rewarding experience. 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. Get it wrong and you are sure to be bucked off!

---THE STRATEGY BEHIND THE BLEND---

Greco was chosen for making this wine to give a crunchy, acid punch. Vermentino was chosen for its ability to produce great wine in a warm, dry environment and was the first white Mediterranean grape planted at Ricca Terra Farms. Fiano was picked purely for its fragrant flavour.

---TECHNICAL STUFF---

Viticulture: The three grape varieties selected to make this wine all have a common theme, they have an ability to hold loads of natural acid when grown in a warm viticultural climate. All the varieties are hand pruned and hand harvested. Harvesting occurs in early March. Immediately after harvest the grapes are stored at 4 degrees Celsius in a cool room before being transported to the winery.
Winemaking: The grape varieties were co-fermented. The Greco was harvested before it reached full flavour maturity, which gives this wine a tight acid zing (no acid additions were made at the winery). The wine was fermented and stored in stainless steel (no oak).



Ashley Ratcliff

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