



22° halo

Red Blend

---VARIETAL MIX---

Shiraz, Lambrusco, Montepulciano & Tinta Caiada.

(A kaleidoscope of varieties to help celebrate the mayhem of our new world).

---THE STORY---

22° Halo is a visual moon ring and, according to folklore, warns of forthcoming climatic changes. Preparing for change can be unsettling but ignorance can be at one's peril.

The 22° Halo Red Field Blend, a 'stepping stone' wine, brings together grape varieties that originate from cooler regions of Europe, such as Shiraz, with climate adaptive grape varieties such as Lambrusco & Montepulciano that have forged a reputation of making great wines when grown in our warm and dry Australian climate.

The mission of this wine is to introduce 'YOU' to climate adaptive grape varieties while not losing touch with your safe space (Shiraz).

Remember, while wine is here to enjoy, it can play an important role in mitigating what we do to our climate.

---TECHNICAL STUFF---

Soil type: red loam over limestone
Winemaking: Natural ferment, minimal intervention. Fermented in old Oak French barrels.

