



RICCA TERRA

2023 BRONCO BUSTER



---VARIETAL MIX---

Mediterranean white grape varietal blend
(Pinot Gris 64%, Fiano 28% & Vermentino 9%)

---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!

---TECHNICAL STUFF---

Viticulture: The grape varieties selected to make this wine have a common theme, they have an ability to hold loads of natural acid when grown in a warm viticultural climate. The varieties are hand pruned and hand harvested. Harvesting occurs in early March. Immediately after harvest the grapes are stored at 5 degrees Celsius in a cool room before being transported to the winery. **Winemaking:** The grapes are crushed & then fermented in stainless steel tanks. Natural yeast is used to complete the fermentation process.

Ashley Ratcliff
ashley@riccaterrafarms.com.au
+61 411 370 057