

# RICCA TERRA

## TINTA BARROCA

### — VARIETAL —

Tinta Barroca - a red grape variety that originates from Portugal

### — THE STORY —

Tinta Barroca is almost unknown in Australia. It is renowned in Portugal as a variety used to make port. Ashley Ratcliff, Ricca Terra Farms' Viticulturist, had noticed Tinta Barroca during a visit to the Riverland Vine Improvement Committee's vineyard in Monash, South Australia. He observed it was an early ripening red grape variety, with rich flavours and firm tannins. The subconscious thought Ashley had was 'why had this grape variety been overlooked by winemakers in Australia?' Actually, Penfolds had planted it a number of years ago in their Riverland vineyard for a port variety.

During the 2016 Vintage Ashley made 1,000kg of Tinta Barroca into wine. As expected, the wine was rich, full of flavour and amazing. The quality of this wine cemented the future of Tinta Barroca at Ricca Terra Farms.

The name itself was also interesting and fun and the wine that gives you 'bounce' was nicknamed 'the energiser bunny'! During his 14 years at Yalumba, Ashley has championed many alternative grape varieties in Australia.

### — TECHNICAL STUFF —

**Viticulture:** This grape variety is almost unknown in Australia. Budburst occurs early October. Tinta Barroca produces large berries, although the bunch cluster is relatively loose. When used to make port, it is harvested in mid-late May. At this stage of maturity, the grape tannins can be course and harsh. Harvest earlier, Tinta Barroca makes an almost Pinot Noir style of wine. The vineyard is hand pruned and hand harvested. **Winemaking:** Barrel fermented for two months in old oak. Approximately 10% whole bunch. Minimal filtration at bottling.

Alc/Vol: 13.0%



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