



Name	Vintage
ToZZo	2025
Variety	Region
Vermentino	South Australia

Nose
Lemon zest, granny smith apple and citrus blossom.

Palate
With a zingy and saline palate defined by its mouthwatering acidity, there's a texture that builds out the finish.

Pair
Whole fish stuffed with lemon and herbs or fried halloumi salad.

Winemaking
Harvested in the morning. Destemmed into the press. Gently pressed and settled overnight before being racked of lees. Wild fermented in tank. Full and spontaneous MLF.

Vineyard
Santalum Grove Vineyard, Berri, Riverland / Henosh Vineyard, Adelaide Plains.
Vermentino on own roots. 50m elevation, flat with no aspect. Sandy loam over limestone. VSP spur pruned.with bunch and shoot thinning applied. Organically managed.

“After traveling to Sardinia last year, Vermentino took on a whole new focus for me, and inspired this wine. A bright and zesty wine, the palate is marked by its salinity and texture, making for a wine that's generous and fresh at the same time. Built for food, but just as good on it's own, this toZzo is plenty of bianco for your buck.”
~ **Sam Berketa, Head Winemaker**

Alcohol 11.5%	Acidity 6.3g/L
pH 3.05	Cellaring 10 Years

BODY



SWEETNESS



ACIDITY



TANNIN

