



"Our delightfully fresh and vibrant light red, ToZZo is a wine of simple beauty. It belongs on the table with every meal because it seems to find its way with just about everything. A fresh little spin on Sangiovese that still has plenty of integrity. It's packed full of punchy, perfumed fruits of the forest, and backed up by subtle spices, supported by some chewy tannins. Chill it down or enjoy it at room temperature, —either way, it's right at home on your red-and-white-checked tablecloth."
~ Sam Berketa, Head Winemaker

Name	Vintage
ToZZo	2026
Variety	Region
Sangiovese	South Australia

Nose
Cherry, strawberry and raspberry.

Palate
Refreshing and crisp, a burst of bright fruits on the palate is backed up by tart acidity and a delicate weight.

Pair
Prosciutto and hard cheese.

Winemaking
Harvested in the cool of morning. 100% destemmed, wild-fermented on skins for five days. Gently pumped over twice daily. Matured in tank for three months. Full and spontaneous malolactic fermentation.

Vineyard
Oxford Landing Vineyard, Cadell, South Australia. Unknown clone planted on rootstock in the 2010s. 20m elevation, flat with little aspect. Red sandy soils over calcareous base. VSP spur-pruned.

Alcohol 13.0%	Acidity 7.1g/L
pH 3.36	Cellaring 5 Years

BODY



SWEETNESS



ACIDITY



TANNIN

