



<b>Name</b>	<b>Vintage</b>
Lazarus	NV
<b>Variety</b>	<b>Region</b>
Ripasso Rosso	South Australia

**Nose**  
Dusty spices, figs and dried plums.

**Palate**  
Rustic and charming, the tannins on the palate undulate and flow like waves, meshing with a bright acidity that supports the fresher fruit characters.

**Pair**  
Slow-cooked lamb or vegetarian lasagna.

**Winemaking**  
All components are vinified separately and 'ripassed', or repressed, over the skins of other red grapes post-fermentation, pressed off then blended together for 10 months of maturation in stainless steel and barrel.

**Vineyard**  
A blend of over 20 different varieties from multiple vineyards across multiple regions across South Australia. Predominantly Shiraz, Grenache, Barbera, Negroamaro, Cabernet Sauvignon, Grüner Veltliner, Pinot Noir, Nero d'Avola, Pinot Meunier, Trousseau, Carignan and Sémillon.

"It's the nature of our Lazarus to be reborn again and again; ever-changing, always developing and never the same. Our weirdest wine, and one of the most challenging in the winery to assemble, Lazarus utilises the ancient technique of ripasso—where wine is re-passed over the skins of another, building layers of complexity and mouthfeel, and rejuvenating the older components with the new vintage feel. This eighth bottling has 26 different varieties from 14 different vintages from nine different regions—a true bitser blend!"  
~ *Sam Berketa, Head Winemaker*

Alcohol 13.7%	Acidity 5.8g/L
pH 3.5	Cellaring 5 Years

**BODY****SWEETNESS****ACIDITY****TANNIN**