



“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.”

~ Sam Berketa, Head Winemaker

Name	Vintage
Lazarus	NV
Variety	Region
Ripasso Rosso	South Australia

Nose
Dusty spices, figs and sour cherries.

Palate
Rustic and charming, the tannins on the palate undulate and flow like waves, meshing with the dynamic acidity which supports the fresher fruit characters.

Pair
Slow-cooked spiced lamb or Afghani eggplant.

Winemaking
All components are vinified separately and 'ripasso'd' or repassed 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
From multiple vineyards across McLaren Vale, the Riverland, Adelaide Hills, Langhorne Creek and the Barossa. A blend of 20 different varieties but predominantly Grenache, Barbera, Shiraz, Negroamaro, Cabernet Sauvignon, Pinot Noir, Nero d'Avola, Pinot Meunier, Trousseau, Carignan and Semillon.

Alcohol 14%	Acidity 6.8g/L
pH 3.61	Cellaring 5 Years