



2022 'Roko il Vagabondo' Montepulciano



Variety: Montepulciano

Region: Riverland

Vineyard(s): Basshams Family Organic Vineyard

Soil(s): Red sandy loam over limestone Certified

Viticulture: Organic

Fermentation: Stainless / Open / Wild

Elevage: 6 weeks on fine lees / stirred twice weekly

Alcohol: 14%

Sometimes you've got to heed the call of the wild child within.

Sometimes you've got to go home with a bunch of grapes who're ugly as sin.

THE WINE

Vintage 2022 was another cooler year in the Riverland. Yields for the year are slightly below average. But what the year lacks in quantity, it makes up for in quality.

The Montepulciano was harvested from two different patches on the Bassham Family Organic vineyard, on separate days about a week apart. Each pick was fermented separately and blended together just prior to bottling. The earlier pick carried a lovely tart acidity and green energy, usually associated with whole bunch fermented wines, while the later pick gives palate weight and the deeper fruit character for drinkability—the final blend bringing both parcels together in a really awesome way.

THE WINEMAKER

Con Greg Gregoriou and his team make small batch, minimal intervention wines using Southern Italian varietals grown in his native Riverland. He is a family man and a father who was born and raised in the region surrounded by the mighty Murray River. His aim is to make the best wine in the place he grew up—a place often associated with inferior bulk wine. All grapes are sourced from two small family farms who own Certified Organic vineyards. The wines are made with the slightest of hands using native yeast for fermentation and just a touch of sulfur at bottling. The resulting wines are made consciously, vibrant, fresh, and fun.



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