

Brash Higgins



2022 ZBO



Variety:	Zibibbo
Region:	Riverland
Vineyard(s):	Ricca Terra Farms, Barmera
Soil(s):	Red loam over limestone
Grower:	Ashley Ratcliff
Viticulture:	Sustainable / Organic Practices / Dry grown
Vines Planted:	1945
Fermentation:	Wild / Clay terracotta amphora
Elevage:	150 days on skins in amphora
Bottled:	December 22, 2022
Alcohol:	13%

Zibibbo is an ancient, aromatic white grape from the Muscat family grown in the warmth of the Mediterranean and South Australia. From fruit grown at Ricca Terra Farms in the sunny Riverland, the varietal was chosen for its potential to develop length and complexity from longer skin contact, the wine is fruity yet bone dry; reminiscent of something from *Alice in Wonderland*, where things aren't always as they seem.

THE WINE

Hand picked, the golf ball sized, bronze fruit was destemmed into waiting terracotta amphoras. A wild ferment ensued with the caps hand plunged twice daily until the ferment finished and the skins sank into the wine. The skins, seeds and juice remained covered in situ for six months. A natural FLOR layer of yeast volunteers itself and covers and helps protect the wine. The 'free run' was siphoned off in spring and combined with the pressings. The wine settles before being racked and sent to bottle unfinned and unfiltered.

THE WINEMAKER

Brad Hickey (Brash Higgins) is a native of Chicago and a transplant of New York City, where he was an old-school Somm on the floor(s) of some of NYC's most iconic restaurants. After a couple trips to Australia, he picked up and moved down under to live and make wine with his partner, Nicole Thorpe. Together they own Omensetter Vineyard (Certified Organic) where they grow fruit for the Brash Higgins label. Brad also purchases some fruit from local, well-respected Growers who adhere to conscious farming. Brad's style is playful yet precise. All of his wines are made with a light hand, and they exude a perfumed and lifted aroma profile.



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