



Brioni's Blend

2019
MCLEAREN VALE

THE YEAR THAT: Seventh generation Kingsley arrived for us all to cuddle

HISTORY

With 300 acres of premium grapevines on the Taranga property, the Oliver family has over 50 blocks representing different grape varieties, clones, soil types & vine ages. Each vintage, different varieties & blocks will show their strength and from this has been born the 'SMALL BATCH' range. These wines have been handcrafted to speak of both the variety and the vintage in which they have been produced.

AROMA

Mulberry and violets, slight licorice edge with a touch of ironstone. Wine jubes and plum preserves.

PALATE

Bright and medium bodied on the palate. Fresh red berry, quince floral flavours, with plenty of chalky tannin and driving acid to frame the palate. This is all fruit and all good!

WINE & VINTAGE

This is the second release of our Brioni's Blend! As you know, we like to name our wines after family members, and Brioni had got away without one for too long. We grafted the famous Portuguese variety Touriga over an old Merlot block in 2016. Touriga is super juicy and floral, so we blended it with structured Mataro and generous Shiraz....and Brioni's Blend was born!

THE YEAR THAT.....

Brioni welcomed her second son Kingsley to the family fold this year- and he is not short of family members lining up to cuddle him!

WINEMAKER


Corrina Wright, 6th Generation

SMALL BATCH PRODUCTION

4133 bottles

GRAPE VARIETIES

65% Touriga, 25% Mataro,
10% Shiraz

REGION

100% McLaren Vale

COLOUR

Bright purple red

ALCOHOL

13.5%



WHAT THE WRITERS HAVE TO SAY [2018 VINTAGE]

Let's set the record straight - Brioni is a gun. She's such an easy person to chat and she's not afraid to roll up the sleeves - quite literally. Be it driving the fork truck, lending a hand in the winery or even competing in the world championships for Cross Fit, she also finds time to be a mum. Respect! This wine is named after her - a tribute to the mums ripping in and making the most of life.

A curious blend of Touriga, Mataro and Shiraz (65/25/10) that works a treat. Grab a piece of protein on your plate and you're in business. I cooked a beef brisket for seven hours before unleashing this and the reward was divine. Qwine 93/100

19
BB
**STARTED BY OUR
GREAT GREAT GREAT
GREAT GRANDFATHER.**