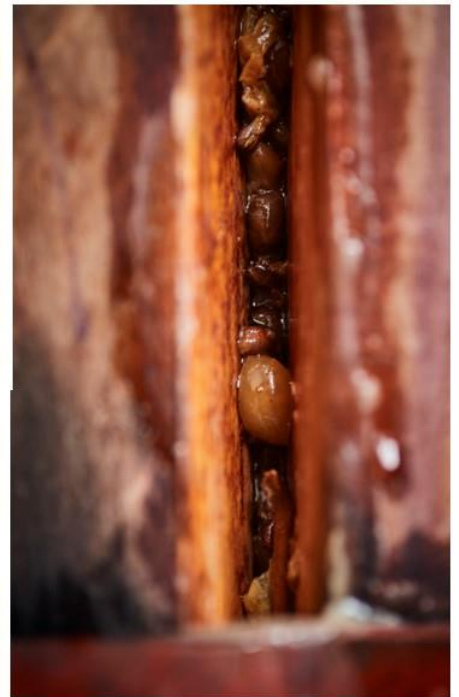


# VINO VOLTA









## About Vino Volta...

Vino Volta was founded in 2018 by Garth Cliff and Kristen McGann - wine industry lifers. A spirit of experimentation and adventure, underpins Vino Volta, as does a focus on approachability. We craft vibrant and textural wines with a focus on natural ferment and low interference. We predominantly source from Swan Valley and extend this to a couple of other regions with a focus on warm climate suited fruit.

Swan Valley and Swan District (190+ years old in grape/wine producing) is a wine region just outside of Perth and is our home. Vino Volta is focusing in on Chenin Blanc (Swan District can make world class) and Grenache our regional stars. We make multiple expressions of this ranging from Pet Nat through to seriously good and drinkable whites and reds. We express old varieties of the region in a non-traditional way through our Different Skins Frontignac/Gewurtztraminer. Your nose tells you sweet and amazingly perfumed and then it is dry and savoury on the palate and one of our favourites. We are exploring warm climate suited varieties that naturally attain balance and require low inputs in the winery to produce bright textural wines which is always our aim.

We manage and buy grapes from the best vineyards of the region. We are Terroir focused and looking at older vines and soil types suited to each variety. Looking to growers that are managing their vineyards using organic methods and growers I would more classify as a regenerative / balanced approach where soils and vines are looked after well but there is some intervention as they see required. In our region this is a complex situation as we need to build in financial sustainability to growers in small vineyards and then work in changing management practices and we see this as a long game.

## Extra Info...

<https://younggunofwine.com/swan-valley-ugly-duckling-no-more/>

<https://younggunofwine.com/winemaker/vino-volta-garth-cliff/>

<https://younggunofwine.com/australias-best-chenin-blanc/>

<https://www.winecompanion.com.au/articles/meet-the-winemaker/chenin-blanc-meet-the-winemaker>

We are getting positive reviews in a number of media

The Wine Front - <https://www.winefront.com.au/>

The Wine Advocate - <https://www.robertparker.com/>

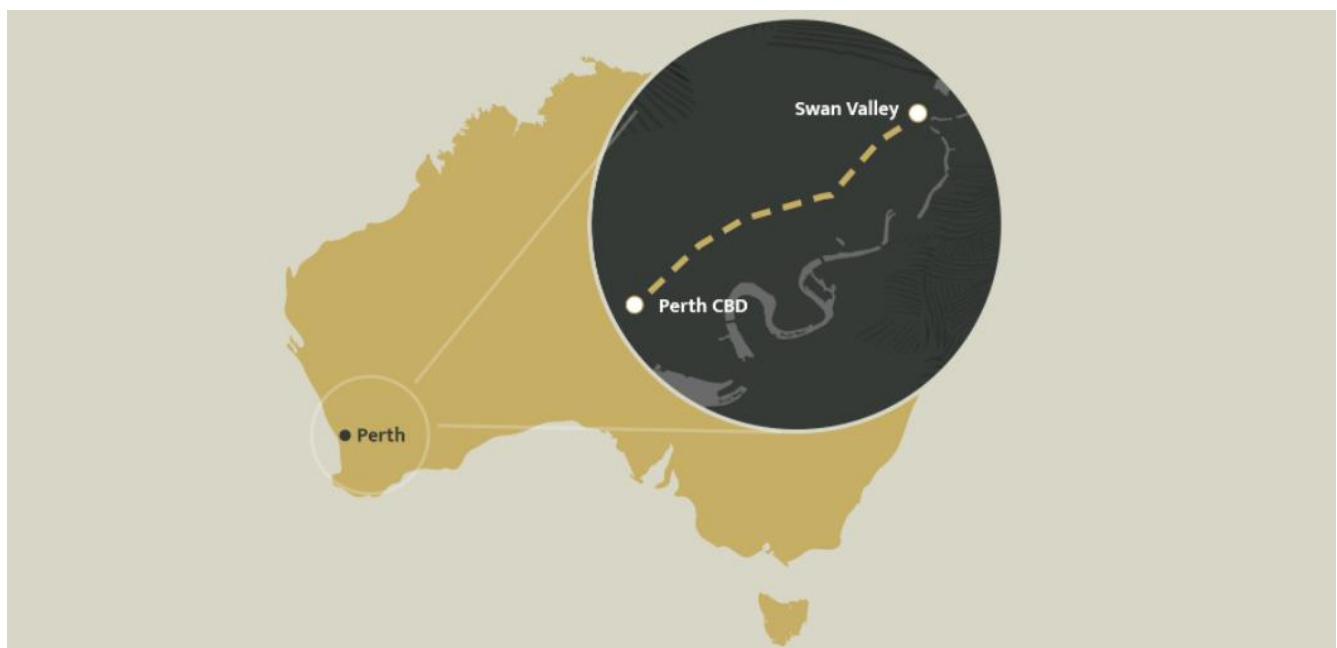
James Suckling - <https://www.jamesuckling.com/>

The Wine Companion - <https://www.winecompanion.com.au/>

Swan Valley History in the Making (Video and Brochure)

<https://youtu.be/RgHtS99SnWc>

<https://swanvalleywine.com/wp-content/uploads/2021/05/History-in-the-Making-Online-Brochure.pdf>





## 2021 "Methode Ancestrale" Chenin Blanc

METHODE ANCESTRALE IS THE OLDEST TECHNIQUE OF GETTING BUBBLES INTO WINE AND IS ALSO REFERRED TO AS PETILLANT NATURELE. FERMENT FINISHES IN BOTTLE USING UP THE LAST OF THE GRAPE DERIVED SUGARS AND NATURALLY GAINS SOME BUBBLES. THIS TRAPS IN ALL THE FRESH FRUIT AND FERMENT CHARACTER AND ALSO MEANS THAT THESE WINES HAVE ABSOLUTE MINIMUM SULPHITES WITH ONLY YEAST DERIVED SULPHITES BEING PRESENT.

CHENIN BLANC WAS SOURCED FROM TWO OLD VINEYARDS OF LOAM AND SAND. WHOLE BUNCH PRESSED LOW TURBIDITY FERMENT KEEPING IT CLEAN... LEMON SHERBET, GRAPEFRUIT PITH AND MINERALITY. BRIGHT, CLEAN, FUN, YUM!

### **SWAN DISTRICT – WESTERN AUSTRALIA**

ALC = 12.5%, pH = 3.25, TA = 7.0

VEGAN FRIENDLY

HARVESTED: 14/1/2021 and 29/1/2021

BOTTLED: 25/2/2021



## 2022 Methode Ancestrale Grenache

METHODE ANCESTRALE IS THE OLDEST TECHNIQUE OF GETTING BUBBLES INTO WINE AND IS ALSO REFERRED TO AS PETILLANT NATURELE. FERMENT FINISHES IN BOTTLE USING UP THE LAST OF THE GRAPE DERIVED SUGARS AND NATURALLY GAINS SOME BUBBLES. THIS TRAPS IN ALL THE FRESH FRUIT AND FERMENT CHARACTER AND ALSO MEANS THAT THESE WINES HAVE ABSOLUTE MINIMUM SULPHITES WITH ONLY YEAST DERIVED SULPHITES BEING PRESENT.

GRENACHE WAS SOURCED FROM AN OLD SWAN VALLEY VINEYARD OF GRAVEL AND SAND OVER COFFEE ROCK. WHOLE BUNCH PRESSED AND THEN FERMENTED AS TURBID JUICE. SUPER FRUITY WITH MULBERRY, RASPBERRY AND OTHER BERRY FRUITS. THE PALATE IS CREAMY EVEN A TOUCH OILY WITH SOME CIDERY NOTES.

### **SWAN VALLEY – WESTERN AUSTRALIA**

ALC = 13%, PH = 3.35, TA = 6.2

VEGAN FRIENDLY

HARVESTED: 7/2/2022

BOTTLED: 24/3/2022



## 2022 Different Skins Frontignac / Gewurtztraminer

THIS IS OUR VERSION OF A SKIN CONTACT WHITE – VAGUELY INSPIRED BY THE SKIN CONTACT WHITES OF FRIULI-VENEZIA. THIS WINE IS SUPER AROMATIC WITH TURKISH DELIGHT AROMAS, CITRUS AND TROPICAL FRUITS, BRIGHT, LIVELY, THEN TURNING SAVOURY AND TEXTURAL WITH A SLIGHTLY BITTER FINISH. GREAT CHILLED SUMMER ORANGE WINE - WELL ACTUALLY ORANGEY/PINK... WE REALLY LIKE THIS AND ITS DIFFERENT TO ANYTHING ELSE WE HAVE SEEN.

SOURCED FROM SWAN VALLEY FRONTIGNAC ALSO KNOWN AS MUSCAT BLANC A PETITS GRAIN AND PERTH HILLS AND GEOGRAPHE GEWURTZTRAMINER. EACH VARIETY WAS PICKED SEPARATELY AND NATURALLY FERMENTED SPENDING THREE WEEKS ON SKINS BEFORE PRESSING OFF TO OLD BARRIQUE. THE WINES WERE MATURED SEPARATELY SPENDING EIGHT MONTHS ON LEES.

### **SWAN VALLEY / PERTH HILLS - WESTERN AUSTRALIA**

53% FRONTIGNAC / 47% GEWURTZTRAMINER

ALC = 12.0%, PH = 3.47, TA = 5.8

VEGAN FRIENDLY

HARVESTED: 28/1/2022 and 18/2/2022

BOTTLED: 29/10/2022



## 2022 Funky & Fearless Chenin Blanc

IN OUR EYES CHENIN BLANC IS THE INDISPUTABLE STAR VARIETY OF THE SWAN VALLEY / DISTRICT. THIS IS WHY WE ARE SHOWING A NUMBER OF VINEYARDS AND A NUMBER OF EXPRESSIONS. THE VINES ARE A LITTLE HARD TO MANAGE BUT THE RESULTS ARE SO WORTH IT, THE FRUIT IS SUPER VERSATILE. THIS FRUIT COMES FROM 25+ YEAR OLD 'ROCKETS' VINEYARD IN UPPER SWAN ON SWAN VALLEY LOAM. WHOLE BUNCH PRESSED TO OLD OAK. NATURAL HIGH SOLIDS FERMENT, MONTHLY LEES STIRRING. LOWER SO2 MAXIMISES FRUIT EXPRESSION.

PASSION FRUIT AND LEMON / LIME PITH AT ITS CORE, WAXY AND MEALY CHARACTERS WITH A LITTLE PRESERVED LEMON. A BIT OF FUNK, A BIT MORE TEXTURE, FOCUSED CITRUSSY ACID PULLS IT THROUGH.

### **SWAN VALLEY - WESTERN AUSTRALIA**

ALC = 13.5%, PH = 3.35, TA = 5.6

VEGAN FRIENDLY

HARVESTED: 4/2/2022

BOTTLED: 20/10/2022



## 2022 Post Modern Seriousism Grenache

GRENACHE IS HISTORIC, A LITTLE FORGOTTEN AND YET A STAR VARIETY OF THE SWAN VALLEY. THIS FRUIT COMES FROM 60+ YEAR OLD DRY GROWN BUSHVINE VINEYARDS NEAR THE BASE OF THE DARLING SCARP CONSISTING OF GRAVEL, SAND AND LOAM OVER COFFEE ROCK. NATURAL FERMENT, SOME WHOLE BUNCH AND EXTENDED MACERATION. MATURATION IN OLD OAK. LOW SO2 MAXIMISES FRUIT EXPRESSION.

THIS IS A BRIGHT, EXUBERANT MODERN EXPRESSION OF GRENACHE. WILD STRAWBERRIES, RASPBERRY AND SOUR CHERRY. FLORAL, SARSAPARILLA AND DRIED HERB. JUICY UPFRONT, AND A WHACK OF RUSTIC TANNINS TO MAINTAIN SHAPE.

### **SWAN VALLEY – WESTERN AUSTRALIA**

ALC = 13.5%, PH = 3.55, TA = 4.8

VEGAN FRIENDLY

HARVESTED: 18/02/2022 AND 31/01/2022

BOTTLED: 20/10/2022





# VINO VOLTA



VINO\_VOLTA



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