



VINTARA

Michael and Lisa's approach to winemaking is a traditional one. Lucky enough to design the Vintara winery from scratch, traditional open fermenters were built that allow the grapes to move through the winemaking process by gravity.

The ferments are hand plunged and the fruit and juice is fed direct to the destemmer or press. This gentle approach reduces seed and stalk tannin extraction to give wines of great colour, fruit flavour and balance whilst minimising the potential for harsh tannin extraction.

This unique hands on style means limited volumes of each wine are produced each vintage.

Vintara's focus on Rhone style reds and whites and some non traditional favourites like Tempranillo and Sangiovese showcases Rutherglen's new direction.

VINTARA RIESLING

*A crisp and fruity style. Ideal to drink now.
Serve well chilled*

VINTARA LATE PICKED RIESLING

Complex, fruity, sweet and rich

VINTARA VIOGNIER

Apricot varietal characters with a clean crisp finish

VINTARA CHARDONNAY

*Pear and apple flavours come through on
this unwooded chardonnay*

VINTARA ÉLAN

*Aged in old barrels, the Dolcetto, Cinsault and
Ruby Cabernet make a rich and generous dry
sparkling red*

VINTARA SANGIOVESE

Cherry varietal characters. Serve slightly chilled

VINTARA GRENACHE

*Silky in texture with rose and musk on the palate. A
lighter style to enjoy now*

VINTARA TEMPRANILLO

*Showing strong varietal characters of
roasted coffee beans, berry and spice
this late ripening Spanish variety
is traditionally grown in a hot climate
similar to Rutherglen*

VINTARA CINSAUT

*An elegant red showing dark chocolate
and cedar characters*

VINTARA MERLOT

Lots of wildberry fruit, great drinking

VINTARA SHIRAZ

*Intense pepper and berry character.
This elegant style is aged in new
French and American Hogsheads.
Ideal to drink now.*

VINTARA DURIF

*A rich and fruity style. Aged in new french
and american hogsheads for a minimum of
12 months. Ideal to enjoy now but would
improve with cellaring.*



