

RIC RED by DR3



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This wine is liquid goodness, bottled up.

Daniel Ricciardo, winemaker & F1 legend

Ric Red is about taking the essence of DR3 and amping up the fun, generosity and overall good times. Life is about connections, and Daniel is nothing if not a “people person”, we wanted this wine to reflect the everyday quality occasions where fun is had, friends are made and life happens.

Peter Munro, St Hugo Chief Winemaker

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SECRET SAUCE

OVERVIEW

Plush, opulent and generous, a modern masterpiece of open and inviting fruit with a little hint of something more.

COLOUR

Bright vibrant red.

AROMA

Raspberry, strawberry and spiced plums, with lifted violets to entice and an ever so slight hint of char that adds to the intrigue.

TASTE

Fun, generous lively fresh red fruits dance on the palate with softness and approachability. Fine tannins emerge slowly but are controlled by the plush vibrant cherry fruit that lingers.

IDEAL DRINKING WINDOW

2023 - 2029

REGION

South Australia

VINTAGE CONDITIONS

Good Spring rainfall then set the vines up well for what was to become a very mild and dry ripening season. With no significant rain, temperatures below average and only 3 days above 35°C in February and March, ideal ripening conditions were observed resulting in an extended ripening window; a wonderful vintage.

WINEMAKING

Various parcels were created individually with the objective of blending these to form a synergistic whole. For this reason, many winemaking techniques were employed, including, cold soaking to ensure vibrant floral were present. Generally, parcels spent between 10-15 days on skins in a mixture of open fermenters and closed statics fermenters, reaching temperatures of 26-28°C, to ensure optimum flavour and tannins were extracted. All the resulting parcels were matured in oak for a short period to maintain their fresh vibrant nature.

WINE ANALYSIS Alcohol 14% | TA 6.2 g/L | pH 3.48

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