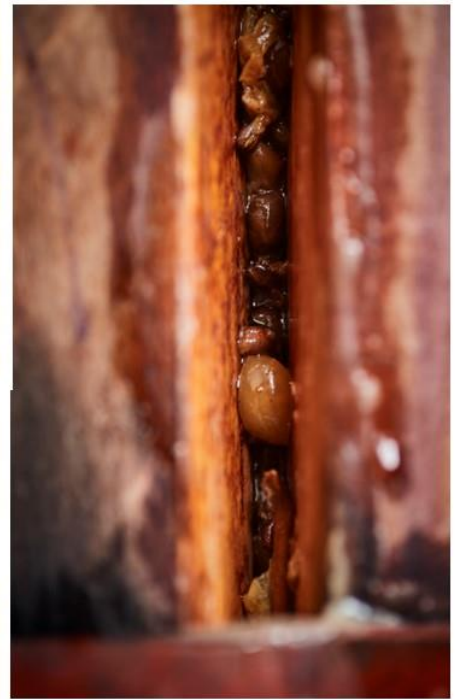


VINO VOLTA





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://wineanorak.com/2022/11/04/chenin-blanc-in-western-australia-an-emerging-story/>

<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/>

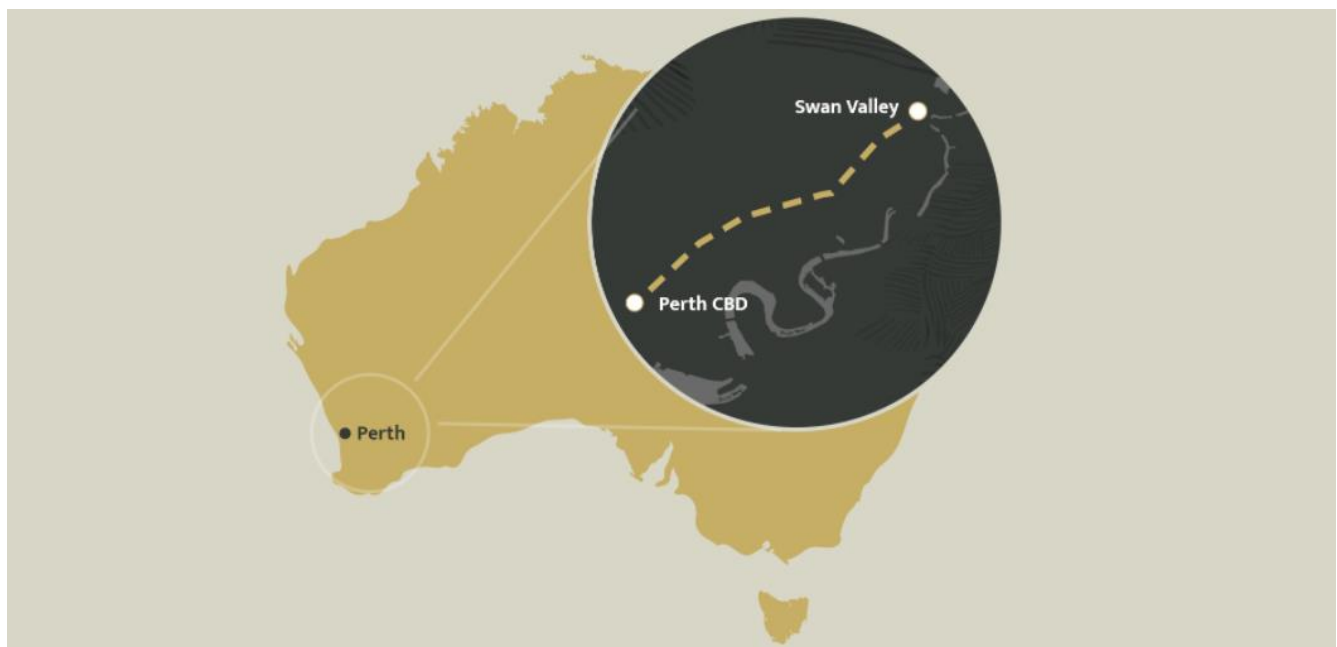
James Suckling - <https://www.jamesuckling.com/>

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>





2022 "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 AN OLD SWAN VALLEY VINEYARD OF LOAM AND SAND. WHOLE BUNCH PRESSED LOW TURBIDITY FERMENTS KEEPING IT CLEAN... LEMON SHERBET, GRAPEFRUIT PITH AND MINERALITY. BRIGHT, CLEAN, FUN, YUM!

SWAN VALLEY – WESTERN AUSTRALIA

ALC = 12.5%, pH = 3.30, TA = 6.0
VEGAN FRIENDLY



2023 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.

GRENAHE 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



2023 Nothing Wrong With Old Skool Chenin Blanc

THE PREMISE FOR THIS WINE IS SIMPLE. TAKE THE STAR VARIETY OF THE REGION, SOURCED FROM A GREAT OLD GINGIN VINEYARD, FERMENT IT SIMPLY AND THEN BOTTLE THE END-PRODUCT. THIS PRESERVES THE BRIGHT FRUIT CHARACTERS, THE ACIDITY, THE STRUCTURE WITH NO ADDED COMPLEXITY.

THE WINE IS BRIGHT, WITH LEMON, LIME CITRUS, GRANNY SMITH APPLE, DRIED HERB AND MORE SUBTLE TROPICAL CHARACTER. IT HAS SOME STRUCTURE IN THE MIDDLE PALATE WITH GOOD ACIDITY ON THE FINISH. THIS WINE IS CELLAR WORTHY. IN TIME IT WILL DEVELOP HONEYED, TOASTY AND NUTTY CHARACTERS WHILE RETAINING ITS CITRUS CORE. DRINK IT YOUNG OR DRINK IT IN 5-10 YEARS.

94 JAMES HALLIDAY

PREVIOUS VINTAGES - 94 ROBERT PARKER, 92 JAMES SUCKLING

SWAN VALLEY - WESTERN AUSTRALIA

ALC = 12.5%, PH = 3.34, TA = 5.7
VEGAN FRIENDLY





2023 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.

92 JAMES HALLIDAY

PREVIOUS VINTAGES - 94 ROBERT PARKER, 92 JAMES SUCKLING

SWAN VALLEY – WESTERN AUSTRALIA

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

VEGAN FRIENDLY



“Intimations of Immortality” Liqueur Verdelho

UNIQUE STYLE OF WINE SYNONYMOUS WITH THE SWAN DISTRICT WINE REGION OF WESTERN AUSTRALIA. BLENDED FROM BASE WINES THAT DATE BACK OVER 60 YEARS. FROM SWAN VALLEY / SWAN DISTRICT VINEYARDS. THE AVERAGE AGE OF THIS WINE IS IN EXCESS OF 18 YEARS.

FRUIT IS LEFT TO RIPEN TO THEIR BEST POTENTIAL AND THEN DRY OUT ON THE VINE. THEY SOAK AND FERMENT ON SKINS BEFORE BEING FORTIFIED WITH NEUTRAL SPIRIT AND PRESSED OFF ARRESTING THE FERMENTATION. THEN THE LONG AGING PROCESS BEGINS. THE BASE WINES MATURE IN A WARM CELLAR IN OLD BARRIQUES AND HOGSHEADS. SLOWLY CONCENTRATING, SLOWLY OXIDISING, SLOWLY GAINING THE CHARACTERS THAT PRESENT IN THIS LUSCIOUS FORTIFIED WINE.

BRIGHT, LUSCIOUS, RAISED FRUIT CHARACTERS, DESICCATED PINEAPPLE WITH A TOUCH OF SPIRIT AT THE START. RANCIO, ORANGE MARMALADE, MOCHA AND SWEET TOASTY CHARACTERS THROUGH THE MIDDLE. LUSCIOUS UP FRONT THIS WINE FINISHES WITH SUBTLE BURNT TOAST AND STRUCTURE THAT DRIES OUT THE PALATE JUST ENOUGH.

95 JAMES SUCKLING

SWAN DISTRICT - WESTERN AUSTRALIA

OLDEST COMPONENT IN EXCESS OF 60 YEARS - AVERAGE AGE 20+ YEARS.



VINO VOLTA



VINO_VOLTA



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