

SANTOLIN

We are Adrian and Rebecca Santolin. First generation wine pioneers living the dream,
raising a family and making small batch, lo-fi wines in the Yarra Valley.





OUR SHORT STORY

We promise we're not about to launch into some epic grape saga called 'Our History'. Mostly because we don't have a big one. Santolin Wines didn't start 250 years ago 'in the mist-shrouded foothills of the Pyrenees' or anything even remotely exotic. In fact we're not big on the whole wine dynasty thing.

We're a couple of young, driven, lo-fi winemakers from the Yarra Valley. Total staff: Adrian and Rebecca Santolin (that's us), and our little girls, Sienna, Sofia and Scarlett (not yet on the payroll).

After working at other wineries for too many years, in 2012 we decided to take all our spare money and buy one barrel, one tank

and two tonne of pinot noir, and start doing things our way. Fast forward a few years and our indie status was cemented with a win for 'Best New Act,' at the Young Gun Awards, we've picked up a few trophies including 'Best New World Chardonnay,' and 'Best International Chardonnay' at HKIWSC and Decanter Asia, and our personal wine supply is now secure - a necessary addition when raising small children and running a business.

At the end of the day, we're making wines we like to drink. We make them small and we make them interesting.

Cheers to the beginning of our history.

WHO ARE WE?

Although we've both worked in the wine industry for more than half our lives, we only stepped out on our own in 2012, with absolutely nothing, other than our learned experiences at other wineries and our utter passion for wine. We don't come from a winemaking dynasty, or generations of grape growers. We are quite literally, the first wine pioneering generation of our business. Our dream? To live life loving what we do.

Adrian's Italian heritage saw him working on his grandparent's farm in school holidays and progressing to the local winery during teenage years for a bit of extra cash to help pay his way through uni. Rebecca's NZ heritage has instilled a deep seated bond with the All Blacks, to Adrian's very bitter disappointment.

We're making wine our way, raising a family and loving what we do... most days.



"We're making wine our way, we're raising a family and we're loving what we do."

Santolin Wines



SELECTED FOR QANTAS
BUSINESS CLASS
INTERNATIONAL



BRAGGING RIGHTS...

If we don't shout our praise... who will?

Since setting up shop in 2012 we've been fortunate enough to earn praise from some of the worlds most influential wine critics and score a few trophies along the way.

Our break out 2012 single vineyard Pinot Noir was awarded 96 points from James Halliday. Our 2013 Chardonnay, released one year later, was given 95 points and cemented our 5 star rating in his annual Wine Companion. Our single vineyard Gladysdale Chardonnay has scored consistently high in recent years, receiving 95 points for our 2016, 2017 and 2018 vintages.

Huon Hooke also sung the praise of our 2015 Chardonnay, scoring it 95 points and ranking it #2 of all 2015 Yarra Valley Chardonnays.

Matthew Jukes called our 2017 Pinot Noir 'epically pure and staggeringly sonorous,' and in November 2018, from more than 85 wines submitted to a Vic/Tas Chardonnay tasting for Decanter magazine, our 2015 Gladysdale Chardonnay was awarded 95 points. It was the highest scoring Yarra Valley wine and only 1 of 3 wines awarded an 'Outstanding' result (the equivalent of a Gold medal).



We've also scored some top gongs at local and International Wine Shows. Our 2013 Chardonnay was awarded the trophy for 'Best International Chardonnay' at the 2015 Decanter Asia Wine Awards, and another trophy for 'Best New World Chardonnay' at the 2014 HKIWSC. More recently, at the 2017 Decanter Awards our 2015 Chardonnay was awarded Gold, and another gold was awarded at the 2016 Global Chardonnay Masters in UK. In 2017, our 2015 Gladysdale Pinot Noir was awarded Top Gold at the pinnacle of all Australian wine shows, the National Wine Show in Canberra.

Since 2016 our wines have been selected by Qantas every year, to feature on their International Business Class Wine Menu. Our wines officially fly better than we do.

Then there's been a few great listings here at home at some of Australia's top restaurants including Attica, Grossi Florentino and Vue de Monde in Melbourne, and The Bridgeroom and by the glass at Bill Granger's restaurants in Sydney.

Some pretty good endorsements for a couple just doing what we love.



WINES: SANTOLIN

Created to be a pure expression of the region and the variety.

We don't mess around with these wines. They are small batch, single vineyard wines all produced from fruit grown at specific sites, and all are made with minimal winemaking intervention.

The fruit is hand picked and brought into the winery where it is left to ferment naturally using wild yeasts. Fermentation temperatures are left to run naturally. We use carefully selected French oak from cooperage's that we've found bring out the best in the fruit, and fining agents are not used in order to retain flavour and unique nuances, creating wines true to the variety and region.



SANTOLIN | GLADYSDALE CHARDONNAY

This wine is produced from fruit grown on a single 30 year old block at Willowlake Vineyard, Gladysdale in the Upper Yarra Valley. At 250m above sea level, this vineyard has a blend of soils combining rich, red volcanic soil from the hills and clay loam. The majority of the vines are planted on a north east facing slope and receive high rainfall across the year. The vineyard is hand pruned with vertical shoot positioning and shoot thinned when required throughout the growing season. Fruit is handpicked, winemaking is minimal.



SANTOLIN | GLADYSDALE PINOT NOIR

This wine is also made from fruit grown at a select site on the Willowlake Vineyard in Gladysdale. Fruit is handpicked and brought into the winery. A portion of whole bunches and whole berries are left to cold soak in an open pot, then left to ferment naturally over a 14 day period with regular pigeage and hand plunging. Once dry, the ferments are pressed to a mixture of new and old French oak barrels. Matured on lees for 10 months, the wine is carefully raked before bottling. It is not fined or filtered.



SANTOLIN | GRUYERE PINOT NOIR

This wine is produced from fruit grown on a single block in the Syme on Yarra Vineyard in the small village of Gruyere in the Lower Yarra Valley. This block is located approximately 150m above sea level and covers some of the most uniform clay loam soil profiles across the whole vineyard. The vineyard has a gentle east facing slope, minimising frost risk and maximising sunshine exposure, with good rainfall across the whole block. Fruit is handpicked, winemaking is minimal.



SANTOLIN | PINOT NOIR ROSÉ

This wine is made from the free run juice of our Gladysdale and Gruyere Pinot Noir's. It is dry, textural and lively. The juice is pumped into 100% seasoned French oak barrels and left to naturally ferment to dryness. After 4-6 months it is taken out of barrel and given a single, gentle filtration before bottling. The wine is not fined.
‘95 POINTS. Fragrant musk and red fruit aromas announce a palate with intense red fruit and spice flavours... a very, very good rose.’ 2020 Halliday Companion, 2018 vintage.

WINES: COSA NOSTRA

n. [Italian, literally: our thing]

Our Cosa Nostra wines are a clear example of our love for all things unique and different. Interesting blends, alternative varietals, relatively unknown regions. We literally want to create ‘our thing.’ Small batches of adventurous experimentation, teamed with our minimal winemaking philosophy to best capture the unique and intrinsic nature of these alternative varietals and blends.





COSA NOSTRA | IL CAPO

Il Capo. *Italian, ‘The Boss.’*
An ever evolving beast, this wine in its current state is a blend of Nero d’Avola and Negroamaro. We tinker with this wine slightly each year, to make it the best it can be. Each variety is made separately, using minimal intervention, wild fermentation and aged oak barrels to retain natural flavour and their intrinsic nature. We spend time tinkering with the blend and percentages, aiming for balance, flavour and fullness. This is, after all, ‘The Boss’.



COSA NOSTRA | PINOT SYRAH

100% Yarra Valley.
Our first release of this wine in 2017 was an instant sell out and scored an impressive 95 points from James Halliday in his 2020 Wine companion. An almost 50/50 blend of Pinot Noir and Syrah, fruit is hand picked, juice is fermented wild, wine is aged in older French oak barrels on full lees for 10 months. It is bottled un-fined and minimally filtered. It’s bright, lithe and completely drinkable. Red fruit, perfumed, hints of spice, earthy. This is the new kid on the block.



COSA NOSTRA | PINOT GRIS

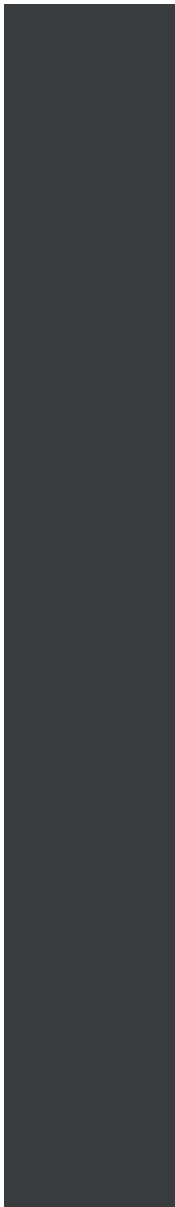
100%, Yarra Valley.
Small batch, hand picked, fermented using a mix of wild and aromatic yeast. Fermented in aged French oak barrels, left on full lees for 4-6 months, not fined and minimally filtered before bottling to retain natural flavours and varietal nuances.
‘94 POINTS. Pale blush; this has real intensity of fruit; will knock the socks off 90% of the competition’ 2020 Halliday Companion, 2018 vintage.



COSA NOSTRA | WHITE ALTERNATIVES

Our interest in all things funky and alternate has seen us add Arneis, Friulano and Vermentino to the range. Made in small batches with fruit sourced primarily from the Alpine Valley in Victoria, these wines are made using minimal intervention, stored in old French oak barrels, are not fined and are filtered only once before bottling. We plan to continue building on this alternate part of the range, scouring the country for whatever interesting varietals we can find, to continue experimenting and pushing boundaries.







#VINTAGEISCOMING



This is our motto. Because vintage **is** always coming. We're always looking forward and will continue to transform, progress and evolve. The journey is what brings us joy. So we're going to keep making wines we enjoy drinking, and live life doing what we love.

A&R.



Living life loving what we do.



SANTOLIN