

MINIMAL · LO-FI · PURE

SANTOLIN



Rebecca Santolin

Adrian Santolin

SANTOLIN SINGLE VINEYARD

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 in the Yarra Valley, and all are made with minimal winemaking intervention.

YARRA VALLEY SINGLE VINEYARD

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 racked 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.



COSA NOSTRA

n. {Italian, literally: our thing}

Our Cosa Nostra wines are an exploration of Adrian's Italian family history and our obsession with beautiful Italian styles. We love working with these varietals that are so well suited to our climate - low environmental impact, high drinking pleasure.

It's our thing and we love it!



OUR ITALIAN OBSESSION

Cosa Nostra Fiano

We make our Fiano in ultra small batches, with fruit sourced from our friend's single vineyard in the Heathcote region of Victoria. We use minimal intervention in the winery to retain as much of the natural fruit flavours as possible. Aged in older French oak barrels for 6 months, we don't fine this wine and filter it only once before bottling. The result is a savoury, fresh, textural wine, with an Italian state of mind.

**The Santolin family circa 1950's*



Cosa Nostra 'Il Capo' - a Nero d'Avola blend

Il Capo. Italian, 'The Boss.'

Bold and gentle, this wine is perfect for all occasions. Nero d'Avola blended with a splash of Negroamaro; this is style and substance in a bottle. Made with minimal winemaking intervention, wild ferments and older oak barrels for balance and elegance, with a distinctly Italian flavour that sets it apart from the crowd.

"The work with Italian varieties at this address is exemplary. Benchmark."

- Ned Goodwin. 2021 Halliday Wine Companion -

LITTLE SAINT

The origin of our Santolin family name came from Adrian's northern Italian ancestor, a beautiful child with a mischievous charm. The boy's family nicknamed him *Santolin*.

*Italian {dia}: **Santo** [Saint]; **lin** [little]*



LITTLE SAINT

Italian {dia}: Santo [Saint]; lin [little]

THE BABY OF THE FAMILY

Little Saint Prosecco

Take me on a picnic with some antipasto. I love fish and chips more than you do. People tell me I'm their favourite Prosecco. I can be yours, too.

Little Saint Pinot Grigio

Crack a bottle of me with Japanese takeaway. I'm zippy, fresh, textural and a genuine crowd pleaser. I'm pretty sure you'll fall in love with me.

Little Saint Chardonnay

I really, really love soft cheese. And sourdough, I love that, too! I'm sophisticated, fun and unexpectedly charming. I'll impress your friends.

Little Saint Pinot Noir

My best friends are pizzas and burgers. We always have a good time together, especially on school nights. And Saturdays. And Sundays.

*"Share me with someone you adore.
My favourite things are
Sunday lunches, family, friends and mischief."*