

GONZO VINO WINES



A HANDY
GUIDE TO
THE 2023
WINES

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WHO IS GONZO

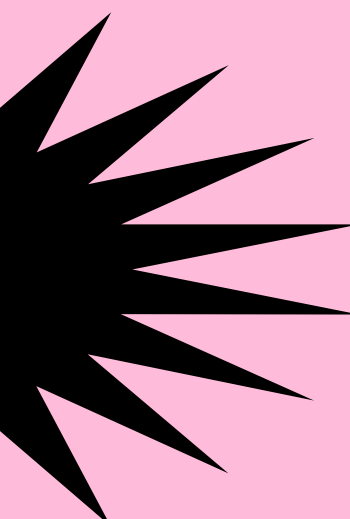
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ENVIRO - GONZO

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2023 WINES

NOT YOUR ORDINARY WINERY



Gonzo is here to bring you the best wines possible, made from the best vineyards growing interesting fruit, packaged in a uniquely old-school way - bring on the cask, the bag in box, the goon.

Started in 2018, Gonzo eschews environmentally damaging, heavy glass bottles, with the aim to bring the best quality wines we can to more people around the world.

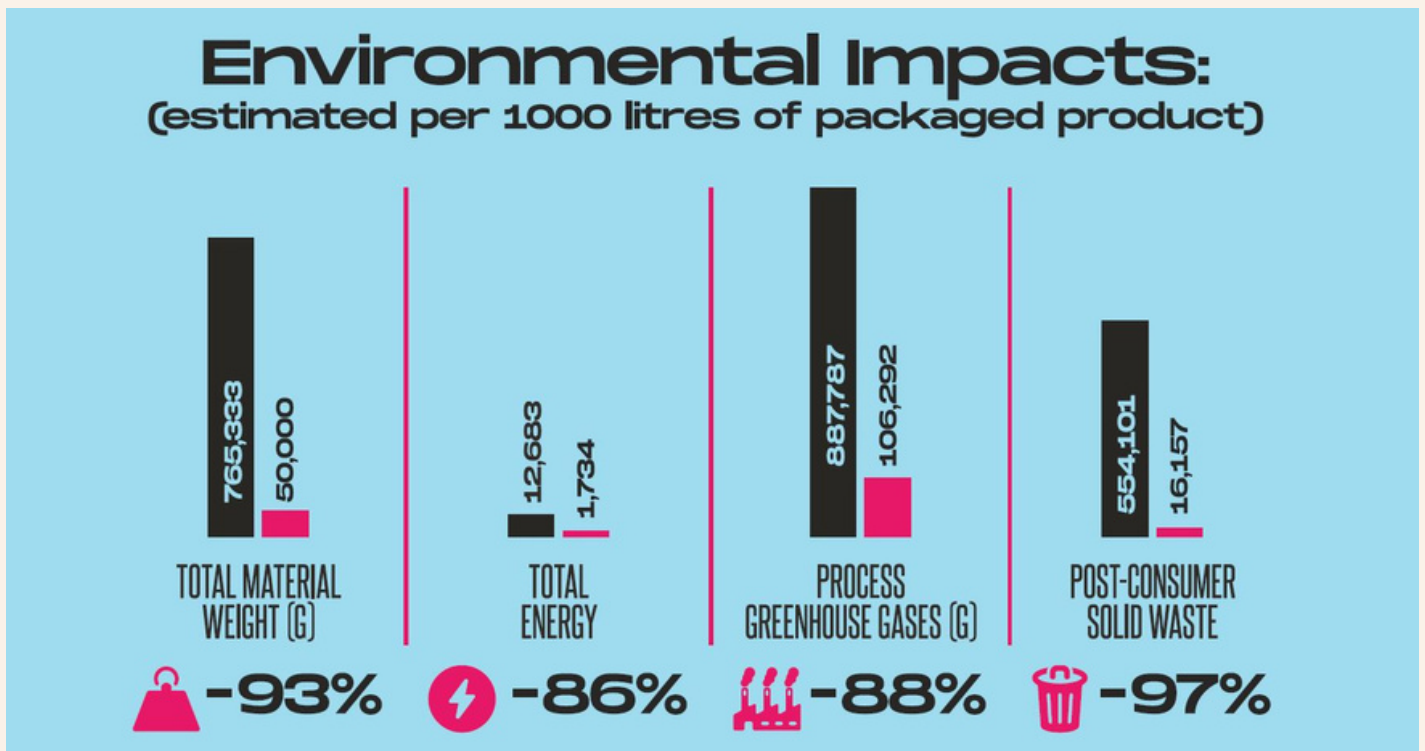
We are based in Melbourne, Australia, but work with vineyards across South Australia, focusing on Mediterranean varieties grown sustainably, and making the wines in Tanunda, South Australia with our friends at Bethany.

Our range of wines are perfect for those running a small bar, wine-focused venues, and of course the home drinker. They are equally at home being used as 'lifestyle' wines in the park, camping, hiking, the backyard or the dinner table with good friends.



THE FUTURE OF THE ENVIRONMENT

Based off the data, cask wines help us reduce our carbon footprint



GLASS is the wine industry's dirty secret when it comes to environmentalism and carbon footprint. Although we try our hardest to farm responsibly and make wines without synthetic additives, the packaging is the final piece of the puzzle.

- The weight of glass makes shipping costs blow out
- Increases the weight of freight and burns more diesel
- Glass bottles are awkward to package and ship
- Breakages occur, often meaning the entire pallet needs to be discarded
- Cask wines reduce the weight by 93%
- Post consumer waste is greatly reduced with cask wines
- Glass around the world often ends up in a landfill due to the expense of recycling glass, and the issues with breakages in the chain of logistics
- The energy consumption of glass production, versus the production of cask wine packaging is immense.
- Glass manufacturing releases toxic fumes and gases into the environment
- The energy needed to ship the packaging around the world is far greater for heavy glass bottles
- Even though the bladder of the cask is plastic, the benefit of the packaging still far outweighs the use of glass
- With 90% of wine made and drunk in one year, and 99% drunk in 5 years, there is very little benefit of glass over bag in box packaging



WINERY:	GONZO VINO
VINTAGE:	2023
CUVEE:	CRYSTAL HEALING
VARIETY:	RIESLING
VINEYARD:	RICCA TERRA FARMS - PLANTED 1990
SKIN CONTACT TIME:	9 DAYS
FILTRATION / FINING:	FILTERED
PRESERVATIVES:	SO2
OAK:	NO
ALCOHOL:	9.7%
VEGAN:	YES
SHELF LIFE:	6- 8 WEEKS ONCE OPENED

NOTES

2023 WAS A STRONG YEAR FOR RIESLING, GIVING GREAT FRESHNESS AND ACIDITY. THE NUMBERS LOOKED AWESOME IN THE VINEYARD, AND TO GIVE THE WINE SOME DEPTH AND CHARACTER, WE MACERATED ON SKINS FOR 9 DAYS.

THE WINE DOESN'T GO THROUGH MALO, AND IS FILTERED FOR FRESHNESS, BUT THE RESULT IS A CRYSTALLINE WINE WITH AN INTENSITY NOT SEEN FROM RIVERLAND RIESLING, DUE TO THE WINERY HANDLING.

VINEYARD AGE IS PLAYING A STRONG ROLE HERE, WITH 33 YEAR OLD VINES GIVING COMPLEXITY AND POWER.



WINERY:	GONZO VINO
VINTAGE:	2023
CUVEE:	PYRRHO
VARIETY:	CHARDONNAY
VINEYARD:	RICCA TERRA FARMS - PLANTED 1990
SKIN CONTACT TIME:	10 DAYS
FILTRATION / FINING:	FILTERED
PRESERVATIVES:	S02
OAK:	NO
ALCOHOL:	11.1%
VEGAN:	YES
SHELF LIFE:	6- 8 WEEKS ONCE OPENED

NOTES

THE CHARDONNAY PERFORMED REALLY WELL IN 2023. SEASON GAVE US REALLY NICE ACIDITY AND A BALANCED FRUIT-WEIGHT DUE TO THE LONG COOL GROWING CONDITIONS

THE FRUIT WAS DESTEMMED AND CRUSHED, LEFT TO REST ON SKINS FOR 10 DAYS WHERE IT BLOOMED INTO A FLESHY, RICH, STONE FRUIT DOMINANT WINE.

MALO WAS HALTED TO ENSURE THE NATURAL ACIDITY WAS RETAINED, AND THE WINE RESTED ON GROSS LEES FOR 9 MONTHS BEFORE BEING RACKED OFF AND FILTERED PRIOR TO PACKAGING



WINERY:	GONZO VINO
VINTAGE:	2023
CUVEE:	LE FREAK
VARIETY:	ZIBBIBO
VINEYARD:	RICCA TERRA FARMS - PLANTED 1963
SKIN CONTACT TIME:	35 DAYS
FILTRATION / FINING:	FILTERED
PRESERVATIVES:	S02
OAK:	NO
ALCOHOL:	11%
VEGAN:	YES
SHELF LIFE:	6- 8 WEEKS ONCE OPENED

NOTES

ZIBBIBO IS AN ABSOLUTE FAN FAVOURITE OF THE VINEYARD, WINERY AND SALES TEAM. IT'S SEDUCTIVE, EXOTIC PROFILE IS UNLIKE ANYTHING ELSE ON THE MARKET, IT'S HARD TO IGNORE.

A SPECIAL SITE OF ZIBBIBO IS USED FOR THIS WINE, PLANTED IN 1963, TENDED BY HAND PRUNING AND HAND PICKING, COVER CROPPING IN THE ROWS AND STRONG ATTENTION TO DETAIL.

EXTENDED SKIN MACERATION IS THE KEY HERE, 35 DAYS, TO BRING OUT THE NATURAL GINGER, LEMONGRASS AND PEACH CHARACTERS. THE SKINS ALSO BRING A DECENT LEVEL OF PHENOLIC RIPENESS TO THE PALATE, AND A SUPER BRIGHT NATURAL ACID LINE IS THERE TO BALANCE.



WINERY:	GONZO VINO
VINTAGE:	2023
CUVEE:	HETERODOX
VARIETY:	FIANO
VINEYARD:	RICCA TERRA FARMS - PLANTED 2010
SKIN CONTACT TIME:	8 DAYS
FILTRATION / FINING:	FILTERED
PRESERVATIVES:	S02
OAK:	NO
ALCOHOL:	10.2%
VEGAN:	YES
SHELF LIFE:	6- 8 WEEKS ONCE OPENED

NOTES

AFTER AN INCREDIBLY DIFFICULT 2022 AND LOSING ALMOST ALL THE FIANO TO HAIL, 2023 IS VERY WELCOME.

HAND PICKED FRUIT FROM A 13 YEAR OLD SITE, TENDED TO WITH CERTIFIED SUSTAINABLE GROWING PRACTICES. WE HAND PICKED THIS ONE, AND WERE BLOWN AWAY BY THE NUMBERS IN THE VINEYARD: SUPER HIGH NATURAL ACIDITY, SUPER LOW PH AND A NICE BALANCE OF FRUIT FLAVOUR.

THE RESULT IS A DELICIOUS, TEXTURAL AND MINERAL DOMINANT FIANO, WITH SIGNATURE PITHY GRAPEFRUIT AND MELON.

NO MALO, PLENTY OF TIME ON LEES TO BRING WEIGHT, BUT LOW ALCOHOL AND A FILTRATION GIVE IT FRESHNESS FOR DAYS.



WINERY:	GONZO VINO
VINTAGE:	2023
CUVEE:	GET A GRIP
VARIETY:	VERMENTINO
VINEYARD:	RICCA TERRA FARMS - PLANTED 2010
SKIN CONTACT TIME:	8 DAYS
FILTRATION / FINING:	FILTERED
PRESERVATIVES:	SO2
OAK:	NO
ALCOHOL:	10.5%
VEGAN:	YES
SHELF LIFE:	6- 8 WEEKS ONCE OPENED

NOTES

VERMENTINO IS AN ABSOLUTE STALWART OF THE LINE UP FOR US HERE AT GONZO. THE WINE IS RECEIVED EVERY YEAR WITH SUCH EAGERNESS, IT SELLS OUT IN MONTHS.

THE KEY TO MAKING VERMENTINO SEDUCTIVE LIES IN THE MASSIVE, GOLDEN BERRIES, THE SKINS, AND THE PATIENCE IN THE CELLAR.

MACERATED FOR 8 DAYS, RESTED ON LEES FOR 9 MONTHS, AND RACKED CLEAN. THE RESULT IS A TROPICAL, MOUTH-FILLING WINE WITH LASHINGS OF APRICOT CREAMSICLE, GINGER SPICE AND LEMONGRASS.

THE PALATE IS NICE AND WEIGHTY, HOLDS AN ELECTRICALLY CHARGED



WINERY:	GONZO VINO
VINTAGE:	2023
CUVEE:	HOUSE PARTY WHITE
VARIETY:	CHARDONNAY / RIESLING / VERMENTINO
VINEYARD:	RICCA TERRA FARMS - PLANTED 2010 / 1963
SKIN CONTACT TIME:	2 WEEKS DAYS
FILTRATION / FINING:	FILTERED
PRESERVATIVES:	S02
OAK:	100% OLD FRENCH OAK - 9 MONTHS
ALCOHOL:	10.4%
VEGAN:	YES
SHELF LIFE:	6- 8 WEEKS ONCE OPENED

NOTES

THIS IS THE FIRST BLEND MADE BY US HERE AT GONZO, AND WHAT A FREAKING BELTER IT TURNED OUT TO BE.

ONE THING WE HATE, IS WASTE. SO WHEN PRESSING THE FRUIT THIS YEAR, INSTEAD OF TAKING THE GOOD STUFF AND DUMPING THE REST OF THE PRESS, WE TOOK THE PRESSINGS OF CHARDY, VERMENTINO AND RIESLING, BARRELED THEM UP AND STUCK THEM IN A DARK CORNER OF THE WINERY FOR 9 MONTHS.

THIS WINE IS AWESOME. ITS GOT THE AMAZING TROPICAL NOTES OF VERMENTINO, THE LIGHTNING OF RIESLING AND WEIGHT OF CHARDY. THE ONLY SAD PART IS THE LACK OF QUANTITY.

A SERIOUSLY FUN, DELICIOUS AND SEDUCTIVE WINE.



WINERY:	GONZO VINO
VINTAGE:	2023
CUVEE:	THROW SHADE
VARIETY:	CABERNET SAUVIGNON / RIESLING
VINEYARD:	RICCA TERRA FARMS - PLANTED 1990 / 1963
SKIN CONTACT TIME:	DIRECT PRESSED CABERNET
FILTRATION / FINING:	FILTERED
PRESERVATIVES:	S02
OAK:	NO
ALCOHOL:	12.7%
VEGAN:	YES
SHELF LIFE:	6- 8 WEEKS ONCE OPENED

NOTES

ROSE HAS GONE THROUGH SO MANY FASHION TRENDS IN JUST A FEW YEARS, BUT OUR VERSION, 'THROW SHADE', REMAINS PRETTY MUCH THE SAME EACH YEAR.

THE BULK IS MADE USING 33 YEAR OLD CABERNET VINES, FARMED SUSTAINABLY, AND DIRECT-PRESSING THE FRUIT TO GET A NICE, SALMON-PINK ROSE. THERE'S OBVIOUS CABERNET CHARACTERS HERE, WITH JUICY RED JUBES AND GREEN SPICE, BUT TO SHARPEN UP THE EDGES, WE THREW A TOUCH OF THE RIESLING IN FOR GOOD MEASURE. THIS HAD BROUGHT THE WINE IN A LASER-LIKE FOCUS.

JUST LIKE 2022, THERE IS A REAL SHORTAGE OF ROSE THIS YEAR, BUT WHAT WE DID MAKE IS PSYCHO.



WINERY:	GONZO VINO
VINTAGE:	2023
CUVEE:	SPLISHY SPLASHY
VARIETY:	TINTA BAROCCA
VINEYARD:	RICCA TERRA FARMS - PLANTED 2016
SKIN CONTACT TIME:	11 DAYS
FILTRATION / FINING:	NONE
PRESERVATIVES:	S02
OAK:	NO
ALCOHOL:	13.2%
VEGAN:	YES
SHELF LIFE:	6- 8 WEEKS ONCE OPENED

NOTES

A REAL OUTLIER OF A VARIETY, TINTA BAROCCA USUALLY HAS ITS HOME IN PORTUGAL AND MAKING UP THE BULK OF BLENDS.

PLANTED IN 2016, THIS VINEYARD IS LOVING ITS HOME IN THE RIVERLAND. ITS INCREDIBLY RECEPTIVE TO WARM WEATHER, SUNSHINE AND RED EARTH. CONVERSELY, IN A COOLER YEAR LIKE 2023, THE WINES ARE STILL RICH AND PLUMMY, BUT THE DUSTY, SOFT TANNIN IS MORE PRONOUNCED.

THIS IS ONE OF OUR MOST SOUGHT AFTER WINES. ITS MARKED AS 'CHILLABLE', BECAUSE ITS SO DAMNED DELICIOUS WHEN ITS FROM THE FRIDGE, OR COOLED BEFORE HITTING THE PARK.

EXPECT RED PLUM, POMEGRANATE, PAPERY DUSTY TANNIN AND BRIGHT ACIDITY.



WINERY:	GONZO VINO
VINTAGE:	2023
CUVEE:	SOUL CONTROL
VARIETY:	MATARO
VINEYARD:	RICCA TERRA FARMS - PLANTED 1980
SKIN CONTACT TIME:	10 DAYS
FILTRATION / FINING:	NONE
PRESERVATIVES:	S02
OAK:	NO
ALCOHOL:	12.3%
VEGAN:	YES
SHELF LIFE:	6- 8 WEEKS ONCE OPENED

NOTES

AFTER LOSING ALL THE MATARO TO FREAK HAIL (3 TIMES) IN 2022, ITS BEEN 2 YEARS SINCE WE HAVE HAD ANY MATARO IN THE WINERY.

MADE TO BE THE ANTITHESIS OF AUSSIE MATARO, WE WANT BRIGHT REDCURRANTS, CHERRY, CHALKY, CHEWY TANNINS AND A SINEWY FRESH PALATE. NONE OF THESE OVER-EXTRACTED, OLD SCHOOL MONSTROSITIES FOR US, THANKS.

PICKED, DESTEMMED AND CRUSHED, LEFT TO HANG OUT WITH SOME CAP WORK ONCE A DAY TO EXTRACT FOR JUST 10 DAYS HAS HELPED US ACHIEVE THE GOAL. INSANELY BRIGHT, SLIGHTLY BLOODY AND FERROUS, AND PACKED WITH WILD BERRY.

THROW IT IN THE FRIDGE, OR DRINK IT WHILST WHIPPING UP A PASTA ON A MONDAY NIGHT. YES.



WINERY:	GONZO VINO
VINTAGE:	2023
CUVEE:	SHADOWS IN POLYGON
VARIETY:	GRENACHE
VINEYARD:	RICCA TERRA FARMS - PLANTED 1950
SKIN CONTACT TIME:	10 DAYS
FILTRATION / FINING:	NONE
PRESERVATIVES:	S02
OAK:	NO
ALCOHOL:	13.4%
VEGAN:	YES
SHELF LIFE:	6- 8 WEEKS ONCE OPENED

NOTES

WHAT WAS THE WORLD DOING IN 1950? WELL, SOMEONE WAS PLANTING THIS GRENACHE VINEYARD, AND NOW, 73 YEARS LATER, YOU'RE DRINKING WINE FROM THEIR HARD WORK AND FORESIGHT.

WHAT A GEM OF WINE THIS VINEYARD MAKES. WE CARESS THIS THROUGH THE WINERY SO GENTLY, IT COULD ALMOST BE POSED AS A HEAVY ROSE. DEFINITELY MADE TO BE IN THE CHILLABLE VEIN, ITS PACKED WITH RASPBERRIES, YELLOW PLUMS, POWERFUL PALATE-WEIGHT AND JUST THE RIGHT AMOUNT OF TANNIN.

A REAL RARITY TO SEE A VINEYARD OF THIS AGE SURVIVE IN THE RIVERLAND. ITS AN OUTLIER THAT WE ARE SO HAPPY TO BE ABLE TO MAKE AND TOO DRINK.



WINERY:	GONZO VINO
VINTAGE:	2023
CUVEE:	SCHISM
VARIETY:	PETIT VERDOT
VINEYARD:	RICCA TERRA FARMS - PLANTED 1990
SKIN CONTACT TIME:	9 DAYS
FILTRATION / FINING:	NONE
PRESERVATIVES:	S02
OAK:	NO
ALCOHOL:	13.2%
VEGAN:	YES
SHelf LIFE:	6- 8 WEEKS ONCE OPENED

NOTES

PETIT VERDOT IS NOT KNOWN FOR BEING MADE AND DRUNK AS A SINGLE VARIETY WINE. THIS IS MOSTLY DUE TO ITS BRUTISH NATURE OF IMMENSE TANNIN, ALCOHOL AND FRUIT PRESENCE.

AFTER OUR FIRST VINTAGE WORKING WITH IT IN 2022, WE DOUBLED DOWN FOR THE NEW RELEASE OF 2023 AND MADE IT NICE. ITS STILL 100% PETIT VERDOT, AND ITS DNA SHOWS: BLACKCURRANT, PLUM, CEDAR, TOBACCO AND BAKING SPICES.

A SHORT MACERATION TIME HELPS TO KEEP THINGS IN LINE, ESCHEWING OAK KEEPS FRESHNESS, AND PICKING REALLY EARLY MAKES SURE THERE'S AMAZING BRIGHTNESS IN THE WINE.

ONE FOR THOSE WHO LOVE A BIG RED, WITHOUT THE BIG RED.



WINERY:	GONZO VINO
VINTAGE:	2023
CUVEE:	BOOMER JUICE
VARIETY:	CABERNET SAUVIGNON
VINEYARD:	RICCA TERRA FARMS - PLANTED 1990
SKIN CONTACT TIME:	11 DAYS
FILTRATION / FINING:	NONE
PRESERVATIVES:	S02
OAK:	NO
ALCOHOL:	10.2%
VEGAN:	YES
SHELF LIFE:	6- 8 WEEKS ONCE OPENED

NOTES

BOOMER JUICE CABERNET IS BACK FOR ANOTHER VINTAGE. 2023 IS JUST AS GOOD AS THE LAST, WITH A LITTLE MORE RICHNESS AND POWER BEHIND THE HERBY SPICE LINE.

PICKING THIS REALLY EARLY IN THE SEASON MEANS THE ALCOHOL LEVELS ARE NICE AND LOW, THE FRESHNESS AND HARD GREEN TANNINS ARE POKING THROUGH, BUT THE SOFT PRESSING OF THE FRUIT IN THE WINERY ALLOW THE BRIGHT REDCURRANT AND POMEGRANATE FLAVOURS TO REALLY SHINE ON.

KEEPING OAK AWAY FROM THIS WINE IS PARAMOUNT TO ITS SUCCESS. IT MEANS IT CAN BE DRUNK FROM THE FRIDGE AS A CHILLED STYLE, OR LOAD UP THE GLASS FIRE-SIDE.



WINERY:	GONZO VINO
VINTAGE:	2023
CUVEE:	HOLY ROLLER RED
VARIETY:	TINTA BAROCCA / MATARO / GRENACHE
VINEYARD:	RICCA TERRA FARMS - PLANTED 96 / 80 / 50
SKIN CONTACT TIME:	9-12 DAYS
FILTRATION / FINING:	NONE
PRESERVATIVES:	S02
OAK:	100% OLD FRENCH OAK - 9 MONTHS
ALCOHOL:	12.5%
VEGAN:	YES
SHELF LIFE:	6- 8 WEEKS ONCE OPENED

NOTES

ALONGSIDE OUR FIRST WHITE BLEND, COMES OUR FIRST RED BLEND. MADE TO BE AN ODE TO TURNING WATER INTO WINE, THE MOST HOLY OF BLOODS... THE HOLY ROLLER RED IS MADE TO BE AN EVANGELICAL PREACHER OF THE LOUDEST ORDER.

MADE WITH PRESSINGS OF OUR SERIOUSLY DELICIOUS OLD-VINE VARIETIES, ITS SHOWING A DYNAMIC PALLET OF BLACKBERRY, COCOA, BAKING SPICE, LEATHER AND TOBACCO, WITH A HEFTY LICK OF TANNIN AND SAVOURY GRIP.

THERE'S SUCH A SMALL QUANTITY OF THIS WINE MADE, BUT THE DRINKABILITY IS JUST TOO GOOD.



GONZO VINO WINES

15/180 Fairbairn Road,
Sunshine West 3020
Victoria, Australia

www.gonzovino.com
wine@gonzovino.com
[@gonzo_vino](https://www.instagram.com/gonzo_vino)