



Aroma:

Ripe white peach, honeydew melon and lemon characters, complemented by subtle almond notes.

Palate:

Refreshing notes of white nectarine and citrus lead the palate, layered with a gentle creamy texture and a whisper of French oak. The finish is long and soft, driven by bright acidity and lingering fruit characters.

Suggested Cuisine:

Enjoy chilled. Perfect with butter-poached seafood or grilled chicken served alongside creamy mashed potatoes. Great with pasta dishes, try fettuccine Alfredo or creamy seafood linguine.

Vintage/Season:

The 2025 vintage reflects resilience and craft. A warm, dry season challenged the vines, yet meticulous vineyard care delivered pristine, ripe fruit with vibrant varietal character, a wine of purity and balance.

Winemaking:

Harvested in the cool of the night to preserve freshness, the grapes were gently crushed and pressed. The juice was fermented, then partially softened through malolactic fermentation and aged on oak with lees stirring for three months, creating a creamy, textural palate.

Wine Analysis: 2025 | Alc/vol: 12.5% | pH: 3.3 | TA: 6.7 g/L
South Eastern Australia | Vegan Friendly

Peak Drinking: Drinking well now or over the next 3 years.

