



Aroma:

Lifted aromas of strawberry and red cherry, complemented by subtle hints of earthy notes.

Palate:

A medium-bodied wine showcasing vibrant fruit characters, beautifully balanced by subtle oak and crisp varietal tannins. Lightly oaked, with a small portion matured in contact with French oak, it delivers a smooth tannin finish and generous fruit length.

Suggested Cuisine:

Pair beautifully with a creamy chicken and mushroom risotto, flatbreads or pizza with mushrooms, or the sweet-savory delight of Peking duck pancakes.

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.

Winemaking:

Harvested in the cool of the night to preserve freshness, the grapes were gently crushed before a seven-day fermentation under careful supervision, with regular pump-overs to keep the skins moist and maximise flavour. Once complete, the wine was pressed on fine French oak for three months, adding subtle complexity.

Wine Analysis: 2025 | Alc/vol: 13% | pH: 3.5 | TA: 6.5 g/L
South Eastern Australia | Vegan Friendly

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

