



#### Aroma:

Lifted aromas of red plum and dark cherry, layered with spices and subtle cedar notes.

#### Palate:

Medium-bodied and generous, this wine bursts with juicy dark cherry and plum, framed by soft tannins. Matured in a selection of French oak formats, it carries cinnamon spice and subtle chocolate notes resulting in a silky finish.

#### Suggested Cuisine:

Enjoy with a cheese or charcuterie board, quail and lighter game meats, or chocolate-based desserts such as chocolate torte, berry compote or Bavarian-style cakes.

#### Vintage/Season:

The 2024 vintage experienced lower-than-average rainfall and finished with warmer conditions, allowing the grapes to reach full flavor ripeness before being harvested at their peak.

#### Winemaking:

Harvested in the cool of night to preserve freshness, the grapes were gently crushed and fermented in two parcels, one handled delicately to showcase aromatics, the other pumped over twice daily for deeper colour and flavour. After fermentation, both were pressed and matured in French oak for eight months, softening tannins and adding subtle complexity.

**Wine Analysis:** 2024 | Alc/vol: 14.5% | pH: 3.5 | TA: 6.3 g/L  
Gundagai NSW | Vegan Friendly

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

