

## 2025 SANGIOVESE

Fruit sourced from the undulating limestone ridges topped with red-brown loam of the Seaview District in northern McLaren Vale and estate-grown young vines grown in loam over clay in the Willunga foothills. Certified organic & biodynamic.



### VINTAGE NOTES

The 2025 McLaren Vale vintage was defined by a dry winter, cooler-than-average spring and a series of intense summer heatwaves, leading to an earlier and notably compressed harvest beginning in mid-to-late January. Temperatures frequently exceeded 38°C through December and January, accelerating ripening and reducing berry size. Timely late-season rainfall provided valuable relief to the vines, supporting flavour development and tannin maturity. Although yields were below average, the resulting wines display excellent fruit concentration, balance and refined tannin ripeness.

### WINEMAKING NOTES

Certified organic and biodynamic. Fruit is sourced primarily from the Seaview District, comprising 80 percent of the blend, in the northern reaches of McLaren Vale, with the remaining 20 percent drawn from our estate vineyard in the Willunga foothills. Fermented as separate parcels with whole berries, indigenous yeasts, and minimal additions. The Seaview component spent an extended 40 days on skins, building depth and textural detail through the palate. Malolactic fermentation took place in tank, followed by a further six months of gentle maturation in seasoned large-format French oak foudres, before final blending.

### TASTING NOTES

Colour	Deep red with youthful purple tones
Bouquet	Perfumed aromas of red cherry, wild raspberry and red currant are layered with subtle floral lift and delicate cinnamon notes.
Palate	Generous red berry fruit, framed by clean, well-defined acidity. Fine, powdery tannins shape the mid-palate and carry through to a long, composed finish. Freshness and balance remain central, with fruit weight and structure in harmony.

### TECHNICAL DETAILS

Variety	Sangiovese 100%
Harvest Date	28 February 2025 & 12 March 2025
Analysis	Alc: 13.5%, pH: 3.49, TA: 6.2g/L, GF: 1.33g/L
Bottled	20 February 2026