

CLOUD ST

TASTING NOTES

2025 SHIRAZ

A street worth walking down. Quintessentially Australian. It's where we've been, it's where we're going and the story that connects us. Grab a glass and stay a while. Welcome to Cloud St.

VINTAGE	REGION
2025	Victoria

TASTING NOTE

Deep ruby in the glass, with aromas of ripe cherry and dark plum layered with black pepper and liquorice. The full-bodied palate is rich with dark fruit, threaded with roasted coffee and subtle oak, finishing smooth and complex.

THE GROWING SEASON

The 2025 growing season was characterised by mild conditions and well-timed rainfall, supporting balanced vine growth and even fruit development. The resulting wines display excellent varietal intensity, refined structure and a long, generous finish.

WINEMAKING

Fruit was harvested at night to preserve varietal character and natural acidity before undergoing fermentation in static fermenters. A period of cold soaking enhanced colour and flavour extraction, while gentle pump-overs helped build structure and maintain a plush palate. The wine was then matured in American oak for six months before bottling. Vegan friendly.

FOOD PAIRING

Pairs beautifully with slow-cooked beef, grilled meats and hearty winter dishes.

VEGAN FRIENDLY