

credaro  
MARGARET RIVER



One Family  
Two Countries  
Three Italians  
Four Generations

## FIVE TALES

### Pinot Grigio 2025



#### COLOUR

Pale straw

#### NOSE

Beautiful purity on show with lemon citrus and nashi pear, accompanied by a subtle tropical lychee note. Complex ginger spice and orange blossom create a lovely and intricate aromatic profile.

#### PALATE

Bright with citrus-like acidity and a classic Pinot Grigio texture and flavour profile filling out the mid-palate. Persistent flavours of lemon barley, pear and nectarine create a lingering finish. A classic Pinot Grigio that would pair beautifully with a squid salad or grilled marron.

#### WINEMAKING

The fruit for this wine was sourced from two family vineyards in Caribunup, north of Margaret River. The first is the Alberts block, the original planting, which experiences cooler conditions with a waterway below the site. The second lies directly across Bussell Highway, where warmer conditions produce generous fruit typically harvested earlier.

Fruit was picked at night to preserve acidity and freshness. It was oxidatively handled and gently pressed to avoid over extraction of phenolics while maintaining purity. A cool, controlled eight-day fermentation followed with an aromatic yeast strain. Gentle tank bâtonnage over the next two months built subtle texture and complexity while retaining vibrancy and fruit purity.

#### VINTAGE NOTES

After a warm, dry 2024 vintage, winter arrived late, but August brought excellent rainfall that replenished groundwater and revitalised the vines. Vine nutrition was carefully managed following the demands of 2024, setting up healthy canopies for spring and a successful flowering. Cool nights meant white varieties maintain natural acidity and produced vibrant, flavoursome wines. The summer remained dry, with only a mild rain event in mid-March at the end of white harvest, providing a timely freshen up for soils and red varieties. Disease pressure was minimal, though water availability remained the key focus during the warm season. Bird pressure and netting required close management, as the hot 2024 season and lack of Marri blossom forced silvereyes and other birds to seek alternative food sources.

#### QUICK NOTES

##### VINTAGE

2025

##### WINEMAKERS

Matt Godfrey  
Paul Callaghan

##### GRAPE VARIETY

100% Pinot Grigio

##### BOTTLED

August 2025

##### GROWING AREA

100% Margaret River

##### ALC %/VOL

12.5 % v/v

##### STANDARD DRINKS

7.4

##### CELLAR POTENTIAL

Drink now

##### OAK

N/A

##### MATURATION

Stainless steel



Our home is in Margaret River, where the Mediterranean climate and its maritime influences favours our vineyards. The annual migration of humpback whales cruising past Sugarloaf Rock unfolds as a breathtaking spectacle of grace and power, connecting the land and sea.