



VERMENTINO 2025

McLAREN VALE

THE YEAR THAT: The office staff started doing puzzles
for mindfulness

HISTORY

With 100 ha of premium grapevines on the Taranga property, the Oliver family has over 50 blocks representing different grape varieties, clones, soil types & vine ages. Each vintage, different varieties & blocks will show their strength and from this has been born the 'SMALL BATCH' range. Made in small batches of less than two tonnes, these wines have been handcrafted to speak of both the variety and the vintage in which they have been produced.

WINE & VINTAGE

A native of Sardinia in Italy, Vermentino is generating a lot of interest in the wine community, due to its heat tolerance and ability to produce beautiful crisp and fresh wines, perfect for the Australian palate. The warm and VERY dry 2025 vintage was no problem for the Vermentino. We can't wait to pair this wine with freshly caught King George Whiting from our local beaches. Made with indigenous yeast and no oak.

AROMA

A field of clover, a squeeze of lemon over fresh fish, lychee, wet stone and oyster shell.

PALATE

Zesty lemony acid and salty sea breeze. A touch of sweet fruit pastilles through the mid palate. Brine, beeswax, plenty of powdery texture and generous, bright fruit. Perfect with a plate of fresh fish and chips.

THE YEAR THAT...

Sometimes, you just need to have some time away from your computer and the phones and the constant go, go, go. After our OTT club manager, Sally went to a mindfulness and mental health seminar, she came up with the idea of bringing in jigsaw puzzles for anyone to work on when they need a little break. Its been a real winner!

WINEMAKER

Corrina Wright, 6th Generation

SMALL BATCH PRODUCTION

4569 bottles

GRAPE VARIETY

100% Vermentino

(pron. VERM-IN-TEENO)

REGION

100% McLaren Vale

COLOUR

Pale Straw

ALCOHOL

12.5%



WHAT THE WRITERS HAVE TO SAY. [2024 VINTAGE]

"From 2009 plantings, this was pressed to tank to ferment with native yeasts; all the pressings were included, and it was bottled unfined. Super fresh and crisp, with notes of red apple skin, nashi, preserved lemon and peach fuzz, this is made for summer drinking and matching to white-fleshed fish, calamari, clams, parsley, lemon and the like ... And what a stellar job it does at that, with a briny tang and green almond note on the palate supporting and adding standalone interest."

92 points, Marcus Ellis for Halliday Wine Companion



STARTED BY OUR
GREAT GREAT GREAT
GREAT GRANDFATHER.