



## 2025 VINTAGE

Vintage 2025 started early following a dry spring and hot growing season. Spring conditions were notably stable. The sustained warmth and little rain from December right through to the peak growing season led to smaller bunches and berries, resulting in intensely concentrated and flavourful fruit across Victoria. Vintage was a whirlwind for our Yarra Valley winery team who began picking in the first week of February.

## VINEYARDS

Sourced from two vineyards in Victoria. A vineyard in Seville (Yarra Valley) with an easterly aspect and a higher altitude vineyard in the King Valley. The Yarra Valley portion imparts a more citrus fruit profile, while the King Valley portion provides texture and body.

## WINEMAKING

Pressed to stainless steel tank in the cool, early morning. Clear juice was then racked to tank and some neutral barrels for fermentation. All parcels are kept separate for fermentation. Post-fermentation, wine matured on lees for 8 months. The tank portion brought freshness to the wine, while the small barrel portion added some texture.

## NOTES

Pristine. Subtle white blossom on the nose, with nashi pear and grapefruit. Zesty green apple on the palate with a hint of saline freshness. *Vegan Friendly.*

## ANALYSIS

Alcohol 12.5%   pH 3.4   Acid 5.39g/L   Sugar: dry

## FOOD PAIRING

Grilled scallops & snapper fillets. Superb on its own.

## REVIEW - 92 POINTS | SAM KIM

“It’s delicately aromatic on the nose with white flesh peach, green pear, lemon and jasmine nuances, followed by a finely flowing palate that’s brightly fruited and linear. Beautifully supported by elegantly pitched acidity” (Vintage 2024)