



2024 Light Red Blend

Vegan friendly & Gluten Free

Vineyard

Our light red blend unites two distinct vineyards. Shiraz (65%) comes from our certified organic Mazzy Sands Vineyard at Maslin Beach, rooted in the heavy clays of the Ngalinga Formation. Tempranillo (35%) is drawn from Block 19, a heritage site planted in 1974. Together, the vibrant fruit of organic Shiraz and the depth of old-vine Tempranillo create a wine that is fresh, complex, and expressive of McLaren Vale's diverse terroirs.

Winemaking

This light red is built from three distinct parcels. Shiraz forms 65% of the blend—35% vinified as a dry red and softened in two-year-old French hogsheads, and 30% crafted as rosé to bring lift and freshness. The remaining 35% is Tempranillo, made in a bright, fruit-forward style designed to be enjoyed chilled. Blended, they create a wine that balances structure and depth with vibrancy and easy-drinking appeal.

Technical Details

Alcohol: 13.5 %

TA: 6.0g/L

Free S02: 25ppm

Residual Sugar: Dry (<1 g/L)

PH: 3.48

Total S02: 75ppm

Vintage

The 2024 vintage in McLaren Vale was shaped by extremes: a dry spring, the wettest summer since 2002, then hot, dry weather with a February heatwave. These swings compressed harvest into a fast-paced window, yet the fruit proved resilient and quality was high. Whites, rosés, and sparklings show excellent balance, with Fiano a standout. Among reds, Tempranillo and Grenache excelled—Grenache with strong yields and structure, Tempranillo with vibrant fruit and fine tannins. Shiraz, despite the compressed pick, has delivered depth, colour, and power. Overall, the wines combine balance and elegance, a testament to the region's adaptability and skill.

Grilled honey-soy glazed chicken skewers with a side of cumin-spiced broccolini.

Colour: Pale ruby

Aroma: lavender and medley of summer berries.

Palate: Raspberry, cherry, subtle spice, hints of lavender and blueberry, served chilled

Cellaring: Slurp it now or resist the urge for another 3 - 5 years.

