



# 2025 Cinsault

Vegan friendly & Gluten Free

## Vineyard

The 0.5ha of Cinsault vines planted in 2021 are thriving in the sandy, well-drained soils of the Christies Beach Formation. This block shows strong early growth and even canopy development, benefiting from the McLaren Vale climate with warm days and cooling coastal influences that support slow, even ripening. The variety is being grown primarily for a light, fresh dry Cinsault and is also a fantastic component in our delicate, aromatic rosé. Yields are being carefully managed to enhance flavour concentration while preserving the variety's characteristic freshness, red fruit aromatics, and soft, silky tannins. Ongoing monitoring of soil moisture, canopy balance, and fruit load will continue to ensure that this young block develops the structure and resilience needed to produce high-quality fruit in the coming vintages. This vintage we had help handpicking our cinsault, and we all have very fond memories of all the pickers eating the cinsault as we were picking it. Not only is it a fantastic and versatile wine grape variety but delicious to eat freshly plucked off the vine. I am surprised any made it into the winery to make this cinsault.

## Winemaking

The fruit was handpicked at 8.8 Baume to showcase Cinsault's ability to produce a lower-alcohol wine while retaining vibrant, juicy red fruit flavours. The grapes were gently destemmed, with 20% of the fruit kept as whole bunches to add lift and texture. Fermentation proceeded slowly with careful temperature control, after which the wine remained on skins for one month to build structure, aromatics, and subtle tannin. After maceration, the wine was pressed and matured briefly in neutral French puncheons to preserve its fresh, vibrant fruit character. The resulting wine is light-bodied yet expressive, with juicy red fruit aromas, delicate spice, and a silky, textural finish that reflects both site and variety.

## Vintage

The 2025 vintage in McLaren Vale was defined by warm, dry conditions that elevated natural acidity, concentration, and varietal character. An early start to budburst and flowering advanced vine development, leading to a compressed harvest that finished two weeks ahead of average. A brief February heatwave tested the vines, yet careful management preserved fruit quality and balance. Harvest proceeded quickly through late March, delivering grapes of intensity, structure, and clarity of expression that promise exceptional wines from the region.

## Characteristics

**Colour:** Light Ruby.

**Aroma:** Lifted strawberry, red cherry, and raspberry are complemented by subtle herbal notes, gentle spice, and cranberry.

**Palate:** Light-bodied, with juicy red fruit flavours and a fine, silky texture. Soft tannins provide structure without weight, while bright acidity keeps the wine fresh and vibrant.

**Food Pairing:** Grilled salmon with lightly spiced Asian-style greens.

**Cellaring:** Drink now or cellar for up to 5 years.

## Technical Details

**Residual Sugar:** Dry (<1 g/L)

**TA:** 4.8g/L

**Free S02:** 27 ppm

**Alcohol:** 9.8%

**PH:** 3.51

**Total S02:** 76 ppm

