



2025 Grenache

Vegan friendly & Gluten Free

New Release

Vineyard

Our Grenache is planted on the Willunga foothills in McLaren Vale, where complex soils of sandy loam, schist and ironstone contribute structure, minerality and aromatic complexity to the fruit.

Warm days moderated by cooling afternoon breezes allow the variety to ripen evenly while retaining natural acidity, encouraging bright red fruit, fine tannins and lifted spice notes.

Farmed regeneratively with a focus on soil health and vineyard balance, the Orbis Grenache consistently delivers purity, elegance and a strong sense of place.

Winemaking

The 2025 Orbis Grenache was hand-picked to preserve fruit integrity and fermented over two weeks to achieve gentle extraction and build complexity. Approximately 20% whole bunch was included in the ferment, contributing lifted aromatics, spice and fine structural tannins.

Following fermentation, the wine underwent full malolactic fermentation to soften acidity and enhance texture and mouthfeel. The wine was then matured for nine months in seasoned oak puncheons, allowing the purity of Grenache fruit and site expression to remain the focus while building subtle savoury complexity and balance.

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: Bright ruby red with youthful crimson hues.

Aroma: Wild raspberry, cherry and strawberry with subtle spice, florals and a lift of white pepper from whole bunch fermentation.

Palate: Juicy and medium-bodied, with vibrant red berry, fine silky tannins and fresh acidity leading to a long, elegant finish.

Pairing: Chinese-style roast duck with five spice.

Cellaring: Drink now and up to 5 years

Technical Details

Alcohol: 13.1 %

Residual Sugar: Dry (<0.1 g/L)

PH: 3.57

Free SO₂: 25ppm

Total SO₂: 75ppm

TA: 5.4g/L

