



# 2025 Grenache Blanc

Vegan friendly & Gluten Free

## Vineyard

Grenache Blanc from Blewitt Springs thrives in the deep sandy soils and elevated coastal climate, producing wines of lifted aromatics and layered texture. The region's long, even ripening season preserves freshness and acidity, giving a bright, spice-lined palate with a fine mineral edge. These conditions capture the variety's Mediterranean soul while expressing the distinctive brightness and elegance that Blewitt Springs is known for.

## Winemaking

The grapes were picked in early March and spent three days cold soaking at 5°C to gently extract aromatics. A third of the fruit was fermented on skins with oxygen carefully excluded, remaining on skins for a month to develop texture and complexity.

The remaining two-thirds of the grapes were pressed and fermented on full solids at a cool 16°C over two weeks, preserving freshness and delicate aromatics.

After fermentation, the two parcels were carefully blended and bottled in mid-September. This approach produces a Grenache Blanc of layered texture, bright citrus and pear aromatics, subtle spice, and a mineral-driven finish.

## 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:** Medium straw.

**Aroma:** Pear, ginger, white peach, green apple, lemon pith.

**Palate:** Jasmine, honeydew, spice, thyme and almond. The palate is bright and layered with texture.

**Food Pairing:** Grilled white fish with olive oil and a fresh herb salad.

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

## Technical Details

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

**TA:** 5.3g/L

**Free SO<sub>2</sub>:** 25 ppm

**Alcohol:** 12%

**PH:** 3.16

**Total SO<sub>2</sub>:** 90 ppm

