



2025 Top 6 Shiraz

Vegan friendly & Gluten Free

New Release

Vineyard

Orbis Wines "Top 6" Shiraz comes from low-yielding, 60-year-old vines on the elevated slopes of the Orbis vineyard in McLaren Vale, sitting at 150m elevation. Cooling afternoon breezes from the nearby Mount Lofty Ranges extend ripening, preserving freshness and aromatic complexity. The site's rare Kurrajong landslide soils, made up of fractured rock, ironstone and sandy loam and bisected by the Willunga Fault, yield intensely concentrated fruit, producing a Shiraz of power, elegance and distinct terroir.

Winemaking

The Orbis "Top 6" Shiraz was hand-picked and had a 25% whole bunch inclusion used to build aromatic complexity, spice and fine structural tannins.

Following fermentation, the wine was matured for 12 months in 10% new French oak Hogs heads, allowing integration of spice and texture while preserving the purity and character of the vineyard fruit.

The resulting wine is concentrated yet refined, showing depth, structure and elegance with a strong expression of the Orbis vineyard and its unique geology.

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: Deep red with dark ruby hues.

Aroma: Complex aromas of blackberry, dark plum and black cherry are layered with violet florals, cracked pepper, spice and subtle notes of cedar and dark chocolate from French oak maturation.

Palate: medium to full bodied, the palate delivers concentrated dark fruits balanced by fine-grained tannins and vibrant natural acidity. Whole bunch fermentation contributes savoury spice and structure, while the oak adds texture and complexity. The finish is long, refined and persistent, showing both richness and elegance.

Pairing: Beef short ribs or wild mushroom ragù.

Cellaring: Drink now and up to 15 years

Technical Details

Alcohol: 15%

Residual Sugar: Dry (<1 g/L)

PH: 3.53

Free S02: 24ppm

Total S02: 76ppm

TA: 6.2g/L

