



# 2025 Trousseau

Vegan friendly & Gluten Free

## Vineyard

Trousseau is an early-ripening red variety that thrives in McLaren Vale's warm Mediterranean climate, making it an excellent alternative to more widely planted reds in the region. The 2025 vines are grown in well-drained soils, including loamy sands and red-brown earths, which promote balanced vigour and help concentrate flavours. This variety is perfectly suited to McLaren Vale's coastal and elevated sites, where cooling breezes slow ripening and preserve aromatics. Trousseau produces light to medium-bodied reds with bright, fresh red fruit, spice, and subtle floral notes, offering a vibrant, approachable style. Its early ripening makes it a reliable option in warmer vintages, allowing the fruit to develop flavour intensity making it ideal for fresh, elegant, expressions. Trousseau is a unique and exciting addition to McLaren Vale, providing diversity in both vineyard plantings and the wines themselves.

## Winemaking

The 2025 Trousseau was picked in mid-February at 14 baume. In this early, dry vintage, the grapes were harvested a touch later than usual to ensure the wine captured the variety's full aromatic and flavour complexity. The grapes were harvested and fermentation commenced two days later and lasted two weeks, developing gentle tannins and bright fruit intensity. After fermentation, the wine underwent malolactic fermentation to add softness and roundness. It was then matured in seasoned French oak puncheons, with regular lees stirring to build texture, complexity, and subtle weight. The resulting wine is lightly structured and savoury, showcasing Trousseau's fresh red berry flavours, delicate spice, and a fine, textural 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:** Light-medium garnet.

**Aroma:** Red cherry, raspberry, and strawberry. Subtle spice, dried herbs, and floral notes add complexity.

**Palate:** Fine, silky tannins provide gentle structure, savoury and herbal notes balance cranberry, dark cherry and wild strawberry, resulting in a fresh, vibrant, and approachable wine with a chalky mineral edge.

**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:** 5.43g/L

**Free S02:** 28 ppm

**Alcohol:** 15%

**PH:** 3.62

**Total S02:** 87 ppm

