

Vineyard

Our single-vineyard, estate-grown Albariño was optimistically planted in 2019. The vines, spanning 10 rows over an area of 0.51ha, are rooted in the remarkable Kurrajong formation. This unique soil consists of low plasticity clay which provides a stable foundation and exceptional water retention. With a vine spacing of 1.5m and a row spacing of 2.7m, the vineyard is thoughtfully laid out to encourage optimal vine health and fruit quality.

The geological characteristics of this site allows the vines to enjoy a natural reservoir beneath their roots, aiding in resilience through drier spells. Managing Albariño's vigorous growth here demands meticulous canopy and crop management, including multiple thinning passes to remove a secondary, underripe crop that can impart undesirable acidity and bitterness if harvested. This hands-on approach ensures that only the most optimal fruit ripeness reaches our winery.

Sustainable winegrowing certified, organic and biodynamic in conversion, and farmed using regenerative practices. These practices include sheep grazing, the use of cover crops, and chicken fertilisation, all of which contribute to natural pest and grass control, promoting soil health and vineyard sustainability.

Winemaking

Albariño grapes are whole-bunch pressed gently to extract bright, clean juice with minimal skin contact. Fermentation takes place in stainless steel tanks at cool temperatures, preserving the vibrant fruit characters and freshness essential to the variety.

Following primary fermentation, the wine undergoes a full malolactic conversion – not to impart creamy notes, but to soften Albariño's natural steely acidity and round out the palate. This delicate transformation helps balance the wine's crispness without compromising its energetic lift.

Extended lees contact for three months, with gentle, light tank stirring adds a subtle textural complexity and a whisper of savoury depth. This minimal intervention approach respects the purity of the fruit while enhancing mouthfeel and layering the wine with a refined, nuanced character.

Bottled with minimal sulphur, the wine is crafted vegan and gluten-free, embodying a commitment to freshness and authenticity. The final expression is a dynamic, textural Albariño that honors its Galician roots while distinctly showcasing the warm Mediterranean climate and unique terroir of McLaren Vale.

Vintage Report

The 2026 vintage in McLaren Vale was shaped by a cool, wet spring followed by a warm, dry summer and a cooler, slower finish to harvest. Early-season conditions slowed vine growth, while cool weather during flowering contributed to variable fruit set and naturally lower yields. Two January heatwaves brought warmer conditions before cooler temperatures and April rainfall slowed ripening and extended the harvest. This longer ripening period supported excellent flavour development and freshness, delivering wines with concentration, balance and clear varietal definition.

Sensory Characteristics

Colour: Pale straw

Aroma: Bright notes of nashi pear, melon, lemon, pineapple, and honeysuckle

Palate: Lively acidity, fleshy texture, whisper of salinity, lemon myrtle and peach

Food Match

Kingfish ceviche with grapefruit, jalapeño and coriander

Cellaring

Devour now or cellar for up to 5 years

Wine Analysis

- **Alcohol:** 12.5 %
- **Residual Sugar:** Dry (<1 g/L)
- **TA:** 5.83 g/L
- **PH:** 3.19
- **Free SO₂:** 25ppm
- **Total SO₂:** 60ppm
- **Vegan friendly & Gluten Free**

