



2026 Garganega

Vegan friendly & Gluten Free

Vineyard

Our Garganega is grown across two estate blocks, both planted in 2023 on McLaren Vale Kurrajong Formation. Block 7 comprises 0.5 hectares across 31 rows, with ironstone and silty sands over clay, and provided the majority of fruit for the 2026 vintage. Block 28 spans 0.71 hectares across 12 of the vineyard's longest rows, rooted in sandy, silty and gravelly clay. Both blocks were established with raised 1.3-metre cordons, enabling year-round livestock grazing – a mindful viticultural practice that places regenerative farming at the heart of how these vines are nurtured in order to produce quality parcels of fruit.

Winemaking

Picked late in the season, the Garganega retained bright natural acidity alongside generous golden fruit character. The grapes were firmly pressed to a 1000L stainless steel tank, building texture and body, before the juice underwent 48 hours of hyper-oxidation to soften bitter phenolic compounds.

Following cold settling, fermentation proceeded at 16°C on full solids, adding further texture and complexity. Full malolactic fermentation followed, bringing balance and softness to the palate while preserving the wine's freshness, fruit purity and natural vibrancy.

Vintage

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.

Characteristics

Colour: Pale straw

Aroma: Preserved lemon, honeysuckle, almond meal and lemon thyme.

Palate: Lively mandarin, tangelo and nashi pear lead into fresh lemon and delicate orange blossom. Almond cake brings a gentle richness to the mid-palate, balanced by vibrant acidity and a fresh, textural finish.

Food pairing: Chargrilled octopus and crispy baked potatoes spiced with smoked paprika.

Cellaring: Drink now or cellar for up to 5 years

Technical Details

Residual Sugar: Dry <0.1 g/l **Free SO₂:** 25ppm

TA: 5.23

Total SO₂: 65ppm

Alc: 11.5%

PH: 3.30

