

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 on the 11th March. A third of the fruit was fermented on skins with oxygen carefully excluded, remaining in this state 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-August. This approach produces a Grenache Blanc of layered texture, bright citrus and pear aromatics, subtle spice, and a mineral-driven finish.

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: 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: Charred squid with nduja, lemon and parsley

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

Technical Details

Alcohol: 13%

TA: 4.57g/L

PH: 3.37

Free SO₂: 25 ppm

Total SO₂: 960 ppm

Residual Sugar: Dry (<1 g/L)

