



### 2025 VINTAGE

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Vintage 2025 started early following a dry spring and hot growing season. Spring conditions were notably stable. The sustained warmth and little rain from December right through to the peak growing season led to smaller bunches and berries, resulting in intensely concentrated and flavourful fruit across Victoria. Vintage was a whirlwind for our Yarra Valley winery team who began picking in the first week of February.

### VINEYARDS

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Crafted from select vineyards in Northern Victoria and the Yarra Valley, centralised in the townships of Mystic Park, Yarra Glen, Coldstream, St Andrews and Healesville.

### WINEMAKING

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The fruit was pressed into stainless steel tank before being transferred to a mix of seasoned French oak and stainless steel for fermentation. All the partials were kept separated on lees for 8 months before blending.

### NOTES

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Pale straw with flecks of green. A nose of lemon meringue with roasted almonds and a touch of smoky flint. The palate is rich and textured, with peach and melon, complimented by a focussed line of cleansing acidity. *Vegan Friendly.*

### ANALYSIS

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Alcohol 12%   pH 3.5   Acid 5.19g/L   Sugar: Dry

### FOOD PAIRING

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Grilled fish or chicken wings at your next BBQ.

### REVIEW - 90 POINTS | CAMPBELL MATTINSON

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“Think juicy pear and you have this wine in a nutshell. It’s dry and apple-like too, with perhaps some citrus and nectarine characters, a spot of nutty cedarwood too. All this wine’s affability is wrapped up in that first press of pear though. It’s good. It’s juicy. It works well.” Campbell Mattinson, The Wine Front (Vintage 2024)