2025 Albariño

Vegan friendly & Gluten Free

Vineyard

Our estate-grown Albariño was planted in 2019 across 0.51ha in block 26, rooted in the Kurrajong Formation beneath the Willunga Fault Line, where sandy loam and clay over rock fragments of slate, schist, quartzite, and sandstone create ideal conditions for premium fruit. The low-yielding E7 clone on phylloxera-resistant rootstock is hand spur-pruned and vertically shoot positioned, with careful canopy and crop management to balance Albariño's vigorous growth and ensure only optimal ripeness. Certified sustainable, organic, and in biodynamic conversion, the vineyard is farmed regeneratively through sheep grazing, cover crops, and chicken fertilisation, building soil health and long-term resilience.

Winemaking

Albariño grapes were handpicked on 26 January and gently whole-bunch pressed for clean juice with minimal skin contact. Fermented cool in stainless steel to preserve freshness, the wine then underwent full malolactic conversion to soften acidity and round the palate. Three months on lees with light stirring added subtle texture and savoury depth, while minimal intervention maintained purity of fruit. Bottled with low sulphur, vegan and gluten-free, the result is a dynamic, textural Albariño that balances Galician brightness with the warmth and terroir of McLaren Vale.

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: 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 Pairing: Served with freshly shucked oysters.

Cellaring: Drink now or cellar for up to 3 years.

Technical Details

Residual Sugar: Dry (<1 g/L)

Alcohol: 13.5%

TA: 8.2g/L

PH: 3.34

Free So2: 26ppm

Total So2: 65ppm

