

An aerial photograph of a rural landscape at sunset. The scene is dominated by green agricultural fields, some with distinct rows of crops. A dense line of trees runs diagonally across the middle of the frame. In the background, a few farm buildings and more fields are visible under a warm, golden sky. Overlaid on the center of the image is a white logo. The logo consists of a stylized snake with its mouth open, forming a circular shape. To the right of the snake is the name "Orbi's" written in a cursive, handwritten-style font.

Orbi's

**Growing Change, Making Wine.**



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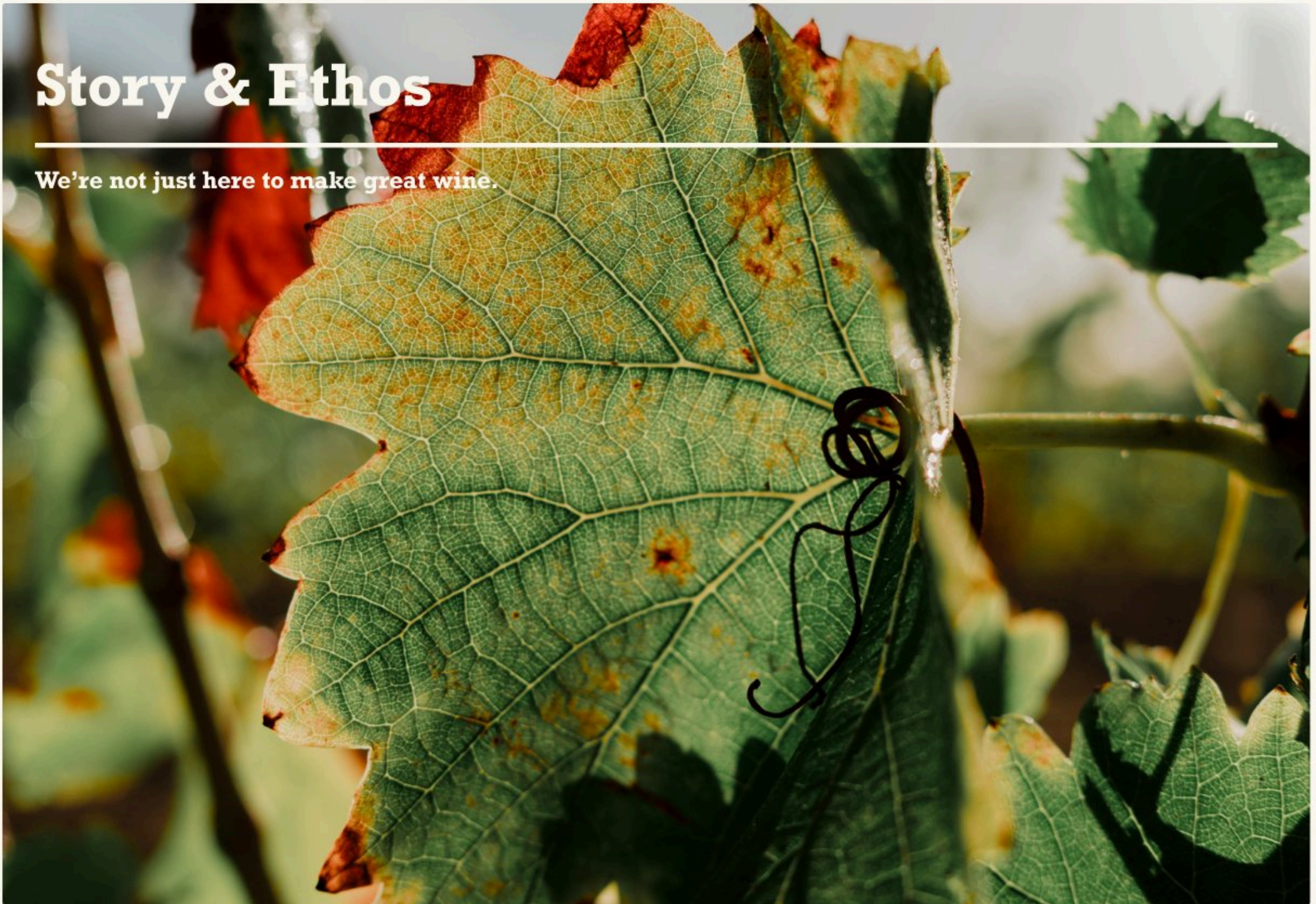
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# Story & Ethos

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We're not just here to make great wine.





## Our Story

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### Origin

Orbis Wines is born from the elevated slopes of the beautiful McLaren Vale wine region. It is a regenerative vineyard and winery dedicated to crafting expressive, estate-grown wines with minimal intervention. Led by nature, our organic practices, vibrant biodiversity, and authentic wines reflect the purity of this distinctive site, perched 150 metres above sea level and just 10 kilometres from Gulf St Vincent.

### Purpose

Our purpose is rooted in the restoration of soil health and the preservation of biodiversity. We embrace regenerative, circular farming practices, such as year-round cellular grazing with Babydoll sheep and the integration of free-ranging chickens to foster a resilient ecosystem. By aligning with the UN Sustainable Development Goals, we aim to repair the land while creating meaningful opportunities for the next generation of winemakers.

### The Name

Orbis, meaning "circular motion" in Latin, reflects our commitment to a closed-loop agricultural philosophy. Our logo, the Ouroboros, depicts a serpent consuming its own tail, an ancient symbol of eternal renewal and the infinite cycles of nature. Together, they represent our pursuit of carbon net-zero and our dedication to a regenerative future where every element of the vineyard works in perfect, sustainable harmony.





## Philosophy

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### **Winemaking**

At Orbis, our winemaking is led by nature, focusing on minimal intervention to let the purity of our estate-grown fruit shine through. We celebrate McLaren Vale's heritage with old-vine Shiraz and Tempranillo while embracing climate-appropriate Mediterranean varieties like Nero d'Avola and Fiano. Each bottle is a reflection of our distinctive site, honed with a forward-looking approach that balances traditional regional strength with modern, sustainable innovation.

### **Viticulture**

Our viticulture is centred on regenerative, circular farming practices that support the natural health and fertility of the soil. By integrating Babydoll sheep for weed management and free-ranging chickens for pest control, we eliminate reliance on synthetic chemicals and foster a vibrant, biodiverse ecosystem. We are currently in conversion for full Organic and Biodynamic certification, ensuring our 32-hectare vineyard remains a resilient habitat for native wildlife.

### **Certification**

**ACO - 14192**

**SWA - 01357**

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# Place

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In every bottle the vineyard speaks.





## McLaren Vale Terrior



● Orbis Wines    - - - Regional Boundary

### An Ancient Terrior

McLaren Vale is globally recognised as a premier wine region, distinguished by its ancient geological history spanning the Proterozoic and Paleozoic eras.

This heritage provides a diverse tapestry of soils, from the heavy clays of the Ngalinga Formation to red-brown sandy loams, offering a unique foundation for viticulture. As a world leader in organic and sustainable practices, the region's Mediterranean climate and proximity to the Gulf St Vincent create the ideal conditions for making wines with exceptional character and purity.

### Regional Details

**Elevation:** 90m

**Rainfall:** 500 - 600 mm

**Air Quality Index (AQI):** 32

**C02 Status:** 40% Carbon Positive

**UV:** 10+ in Summer to 2-3 in winter

**Humidity:** 45% in summer to 65% in winter

#### Soil Type

Diverse, primarily Red-brown sandy loams, grey-brown loamy sands, and patches of black friable loams over clay.

#### Regional Age

Proterozoic and Paleozoic eras.



# Vineyard

## History

The Orbis vineyard was selected for its potential as a large-scale environmental restoration project. Spanning 32 hectares, the site is surrounded by native woodlots and remnant vegetation, offering a rare opportunity to build upon a diverse habitat for native wildlife while implementing regenerative farming. Its combination of ancient soils and a cooling elevation provides the ideal foundation for a sustainable, closed-loop viticultural system focused on long-term ecological health.

**Elevation:** 150m

**Rainfall:** 500 - 600 mm

**Air Quality Index (AQI):** 32

**C02 Status:** 40% Carbon Positive

**UV:** 10+ in Summer to 2-3 in winter

**Humidity:** 45% in summer to 65% in winter

**Acreage Under Vine:** 24 Hectares

**Soil Type:** Sandy Loam



<b>Shiraz</b>	<b>32.26%</b>
<b>Grenache</b>	<b>16.13%</b>
<b>Fiano</b>	<b>9.68%</b>
<b>Montepulciano</b>	<b>6.45%</b>
<b>Tempranillo</b>	<b>6.45%</b>
<b>Garganega</b>	<b>6.45%</b>
<b>Albariño</b>	<b>6.45%</b>
<b>Trousseau</b>	<b>6.45%</b>
<b>Nero d'Avola</b>	<b>6.45%</b>
<b>Cinsault</b>	<b>3.23%</b>

<b>Block 1:</b> Cinsault	<b>Block 6:</b> Tempranillo	<b>Block 11:</b> Trousseau	<b>Block 16:</b> Nero d'Avola	<b>Block 21:</b> Farm	<b>Block 26:</b> Albariño	<b>Block 31:</b> Shiraz
<b>Block 2:</b> Grenache	<b>Block 7:</b> Garganega	<b>Block 12:</b> Trousseau	<b>Block 17:</b> Shiraz	<b>Block 22:</b> Farm	<b>Block 27:</b> Shiraz	<b>Block 32:</b> shiraz
<b>Block 3:</b> Montepulciano	<b>Block 8:</b> Albariño	<b>Block 13:</b> Grenache	<b>Block 18:</b> Nero d'Avola	<b>Block 23:</b> Grenache	<b>Block 28:</b> Garganega	<b>Block 33:</b> Shiraz
<b>Block 4:</b> Grenache	<b>Block 9:</b> Fiano	<b>Block 14:</b> Shiraz	<b>Block 19:</b> Tempranillo	<b>Block 24:</b> Shiraz	<b>Block 29:</b> Grenache	<b>Block 34:</b> Shiraz
<b>Block 5:</b> Shiraz	<b>Block 10:</b> Fiano	<b>Block 15:</b> Montepulciano	<b>Block 20:</b> Farm	<b>Block 25:</b> Fiano	<b>Block 30:</b> Shiraz	



## Viticulture

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### **Regenerative Foundations**

Sustainability is at the heart of Orbis Wines, guiding how we grow and make our wine. We embrace regenerative, circular farming practices to support the natural health and fertility of our soil and vines. By partnering with leaders in organic management, we are moving towards full certification, ensuring our 32-hectare vineyard remains a thriving, sustainable ecosystem.

### **Holistic Ecosystems**

We believe that healthy soils and diverse habitats are essential to making wines that truly express the land. Our approach integrates natural allies like Babydoll sheep and free-ranging chickens alongside permanent green crop covers to foster a resilient, closed-loop system. These innovations allow our vines to flourish with minimal intervention, reducing chemical reliance while strengthening biodiversity.

### **Circular Stewardship**

Our commitment to restoration focuses on repairing the ecosystem before we sustain it. This includes enriching our ancient soils with nutrient-rich composted mulch from our own grape waste and sustainable forestry by-products. By recycling organic materials back into the land, we enrich soil structure and microbial activity, ensuring a self-sustaining cycle for the vineyard's future.

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## Sheep Grazing & Poultry Integration

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### Integrated Sheep Grazing

What began as seasonal grazing has evolved into year-round cellular management with our Babydoll sheep. By establishing 1.35m high cordons across the majority of the vineyard, we allow the sheep to graze freely without damaging the vines. This natural approach eliminates the need for undervine herbicides or mechanical weed management, as the sheep maintain the vineyard floor while simultaneously enriching the soil with organic matter.

### Poultry

Our free-ranging chickens are vital allies in our closed-loop ecosystem, providing natural pest management by foraging for harmful insects and larvae. Their scratching and pecking behaviour naturally aerates the soil, while their droppings provide natural fertilisation to stimulate beneficial microorganisms. Beyond their work in the vines, these happy hens provide us with fresh, high-quality eggs which we are proud to sell as a sustainable byproduct of our regenerative vineyard.

### What makes us different?

Unlike most other wineries; Orbis stands apart through our year-round cellular grazing and high-cordon vineyard design, which completely eliminates the need for herbicides. Combined with our off-grid winery and Carbon Net Zero 2030 goal, we're up there in leading the region in closed-loop, regenerative viticulture.





## Crop Cover & Composting

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### Crop Cover

We maintain a permanent green cover throughout the vineyard as part of our regenerative management. This ground cover provides habitat and food for beneficial insects, native wildlife and sheep. It also increases soil carbon levels and supports microbial communities. These microorganisms are responsible for nutrient cycling, which improves soil structure and water retention. By keeping the soil covered year-round, we create a system that reduces the need for chemical inputs and helps the vines withstand environmental stress.

### Composting

We apply composted mulch to our vineyard soils using a mix of grape waste and sustainable forestry by-products. This process recycles organic materials back into the land rather than allowing them to go to waste. The compost improves soil structure and increases the activity of beneficial microbes. By returning these nutrients to the vineyard, we support the natural fertility of the soil and improve its ability to hold water. This closed-loop approach is a key part of our strategy to maintain the long-term health of the estate.

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## Certifications & Internal Standards



### Certifications & Standards

Orbis is certified under the **Sustainable Wine-growing Australia program**, which requires continuous improvement across environmental, social, and economic dimensions. We are currently in conversion for **full Organic and Biodynamic certification**, a three-year process that reflects our commitment to soil health and biodiversity. Our primary internal standard is a goal to reach Carbon Net Zero by 2030, which we pursue through on-site carbon sequestration and the reduction of emissions across our entire production cycle.

### Wine

Our regenerative approach has been recognised through several industry awards. Our 2025 Albariño was awarded **95 points by Halliday**, and Orbis was named in the **Top 50 Vineyards of Australia** in 2021 to 2025 and won the **SAWIA Environmental Excellence Award** in 2023. We have also been a finalist in the **Young Gun of Wine Vineyard** of the Year Awards from 2021 to 2025, with our winemaking team receiving the **Young Gun of Wine Award in 2023**. These accolades reflect our dedication to producing quality wines while maintaining the highest environmental standards.

# People

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A small team with a shared vision.





**Verity Cowley**

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### **Managing Director & Head Winemaker**

At Orbis, Verity leads both winemaking and business operations. She is responsible for guiding vineyard management, overseeing quality, shaping strategic direction, and mentoring the talented team. She also works across finance, sales and stakeholder engagement to ensure the winery continues to grow thoughtfully and sustainably.

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## Kendall Grey

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### Brand Ambassador | Sales & Social Media

A lifelong wine enthusiast and intensive care nurse turned vineyard owner, Kendall's journey into the wine world began unexpectedly. On the lookout for an environmental project bigger than her home veggie garden, she and her family stumbled upon a vineyard. They embraced the challenge with enthusiasm and no formal wine industry experience (other than loving to drink it).





**Brad Moyes**

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### **Director & Vigneron**

After a long and distinguished career as a consulting civil engineer, working across Australia and internationally on some of the world's largest infrastructure projects, Brad made the leap into his second career in wine.

His first professional chapter included major contributions to Adelaide's North-South Motorway and the Adelaide Rail Revitalisation, as well as national recognition: the **Engineers Australia Eureka Prize for innovation in 2001**, and **Australian Chartered Professional Engineer of the Year in 2002** for his commitment to environmental protection and sustainability.

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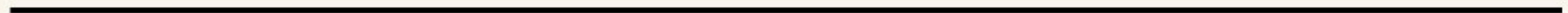
## Andrew Mackenzie

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### Vineyard & Livestock Manager

Andrew “Macca” Mackenzie brings a unique blend of experience to Orbis.

He brings a wealth of experience from his agricultural background across **Australia, Canada, and Sweden**. As Vineyard Leading Hand and Livestock Manager, he plays a vital role in maintaining the health and vitality of our regenerative, organic, and biodynamic vineyard.





**Jamie Cowley**

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## **Operations**

After 15 years of teaching secondary English and History, Jamie made the leap into the world of wine, drawn to Orbis by the opportunity for a true change. Enchanted by the beauty of the vineyard and inspired by the challenge of learning new skills from the ground up – like viticulture and small-batch winemaking – Jamie quickly became an indispensable all-rounder. From vine training and pruning to assisting in the winery and supporting sales events, he wears many hats across the Orbis team.

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# Wine

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## 2024 Petillant Rosé

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### Vineyard

Orbis's Mazzy Sands Organic Vineyard is located in Maslin Beach within the McLaren Vale region. It is renowned for its exceptional Shiraz, which is the base for our sparkling rosé. This vineyard benefits from unique terroir, characterised by ancient soils and a Mediterranean climate. The soils around the Maslin Beach area and in this vineyard are called Ngalinga Formation - typically heavy clays with high fertility.

### Winemaking

The Grapes were harvested early in the season on the 22nd February 2024 to retain natural acidity and vibrant fruit character. Harvesting commenced in the cool of the early morning where the grapes had 6 hours skin contact then gently whole-bunch pressed. After this a Cold-fermentation commenced in a stainless-steel tank at approx. 12–14°C. Fermentation took place over three weeks then natural malolactic fermentation took place over one month. The wine was on lees for 6 months with occasional stirring (batonnage) for textural influence. Gently sparkled and bottled in November 2024.

### Vintage

The 2024 vintage began with a dry spring, followed by a wet start to summer, then a dry stretch lasting 45 days. Vintage commenced in early February with Albariño, while later-ripening varieties experienced a prolonged ripening period. The final harvest, including Montepulciano and Shiraz, took place in mid-April. Cooler ripening conditions produced balanced wines with pronounced varietal character and complexity.

### Characteristics

**Colour:** Pale/Med salmon-pink.

**Aroma:** Lifted strawberry, raspberry, pomegranate, watermelon and rose petal.

**Palate:** Crisp and dry with juicy red berry flavours, subtle spice, and a refreshing finish.

**Pairing:** Barbecued salmon and salsa verde.

**Cellaring:** Drink now and up to 4 years

### Technical Details

**Alcohol:** 13.5 %

**Residual Sugar:** Dry (<1 g/L)

**PH:** 3.32

**Free SO<sub>2</sub>:** 30ppm

**Total SO<sub>2</sub>:** 60ppm

**TA:** 6.8g/L





## 2025 Albariño

Vegan friendly & Gluten Free

95 Points by Halliday | 2025

### Vineyard

Our estate-grown Albariño was planted in 2019 across 0.51ha in block 26, rooted in the Kurralong 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.

**Pairing:** Served with freshly shucked oysters.

**Cellaring:** Devour now or cellar for up to 3 years.

### Technical Details

**Alcohol:** 13.5 %

**Residual Sugar:** Dry (<1 g/L)

**PH:** 3.34

**Free SO<sub>2</sub>:** 26ppm

**Total SO<sub>2</sub>:** 65ppm

**TA:** 8.2g/L





2025 Fiano

Vegan friendly & Gluten Free

94 Points Halliday

## Vineyard

This Fiano is sourced from an estate block influenced by an ancient fault line, with soils derived from the Christies Beach Formation. The alluvial profile of sand, clay and gravel promotes good drainage and even vine growth, while the site's geological complexity contributes mineral tension and savoury nuance. These conditions support flavour development while retaining natural acidity and varietal purity. Cordons trained to 1.3m in height to allow for year-round sheep grazing, which imparts additional nutrients and controls weed competition.

## Winemaking

Fruit was handpicked in the cool of the early morning at 12.5 Bé to preserve freshness and aromatics. Grapes were pressed straight off skins to maintain precision and delicacy. Fermentation took place entirely in stainless steel, followed by full malolactic conversion. Post-fermentation, the wine was portioned: one part remained in stainless steel with gentle lees stirring, while the remainder was transferred to two-year-old French oak barriques for maturation. The oak component underwent weekly bâtonnage, building mid-palate weight and texture without overt oak influence. Ultimately, the final blend strikes a distinct balance between freshness, complexity and minerality.

## Vintage

The 2025 vintage in McLaren Vale was shaped by warm, exceptionally dry conditions and an early start to the growing season. Budburst and flowering occurred nearly two weeks ahead of average, resulting in a compressed and efficient harvest that concluded in late March. A brief heatwave in early February tested the vines, yet careful vineyard management ensured fruit quality remained high. The season delivered concentrated fruit with elevated natural acidity, strong varietal definition and excellent balance.

## Characteristics

**Colour:** Lemon

**Aroma:** Citrus blossom, pear, apple, lemon curd and flint.

**Palate:** Bright citrus, orchard fruit, subtle creamy mid-palate, minerality and saline finish.

**Pairing:** Lemon and ricotta ravioli with sage brown butter sauce

**Cellaring:** Enjoy now or cellar for up to 5–7 years

## Technical Details

**Alcohol:** 13.5 %

**Residual Sugar:** Dry (<1 g/L)

**PH:** 3.18

**Free SO<sub>2</sub>:** 37ppm

**Total SO<sub>2</sub>:** 91ppm

**TA:** 5.7g/L





## 2025 Grenache Blanc

Vegan friendly & Gluten Free

### 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 in early March and spent three days cold soaking at 5C to gently extract aromatics. A third of the fruit was fermented on skins with oxygen carefully excluded, remaining on skins 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-September. This approach produces a Grenache Blanc of layered texture, bright citrus and pear aromatics, subtle spice, and a mineral-driven finish.

### 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:** 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.

**Pairing:** Grilled white fish with olive oil and a fresh herb salad.

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

### Technical Details

**Alcohol:** 12%

**Free SO<sub>2</sub>:** 25ppm

**Residual Sugar:** Dry (<1 g/L)

**Total SO<sub>2</sub>:** 90ppm

**PH:** 3.16

**TA:** 5.3g/L





## 2023 Grenache Rosé

Vegan friendly & Gluten Free

### Vineyard

Sourced from Block 2, planted in 2021, where vines grow on the coastal marine sediments of the Christies Beach Formation. The 1.37ha block is trained to a high 1.2–1.35m cordon and farmed with organic, biodynamic, and regenerative practices, including sheep grazing, cover crops, and chicken fertilisation to build soil health and balance.

### Winemaking

Whole-bunch pressed and cold settled, the juice was racked off lees and allowed to wild ferment for two weeks with native vineyard yeasts. Fermentation was gently stopped, leaving 7g/L residual sugar to enhance fruit sweetness and palate roundness. Minimal intervention ensures purity and a true sense of place.

### Vintage

A cooler, wetter season brought a later, slower harvest, extending ripening and lowering yields. The wines show elegance, aromatic lift, and finesse, contrasting with the riper, more powerful styles of recent years.

### Characteristics

**Colour:** Pale Salmon

**Aroma:** Baking spice

**Palate:** Think strawberries and cream. A floral lift surrenders to intriguing notes of spicy ginger and a sophisticated hint of Earl Grey tea. Generous texture.

**Pairing:** Thai green curry with prawns and jasmine rice.

**Cellaring:** Drink now

### Technical Details

**Alcohol:** 13.2 %

**Residual Sugar:** Off-Dry (7 g/L)

**PH:** 3.46

**Free SO<sub>2</sub>:** 25ppm

**Total SO<sub>2</sub>:** 72ppm

**TA:** 6.49g/L





## 2025 Grenache Cinsault Rosé

Vegan friendly & Gluten Free

93 Points The Real Review

### Vineyard

This Rosé is sourced solely from our estate vineyard, comprising 80% Grenache from Block 4, planted in 2019, and 20% Cinsault from Block 1, planted in 2021. Both blocks are established on soils derived from the Christies Beach Formation, with free-draining layers of sand, clay and gravel that encourage even ripening and preserve natural acidity. The coastal influence moderates temperatures, supporting aromatic lift and delicacy, while carefully managed yields ensure concentration and texture.

### Winemaking

Fruit was handpicked and lightly pressed straight off skins immediately after picking to achieve a pale colour and fine phenolic profile. The juice was cold settled before fermentation. Grenache and Cinsault were co-fermented in stainless steel at 16°C, followed by full malolactic conversion. The wine was racked off lees and held in tank for four months prior to bottling, allowing flavours to integrate while retaining freshness. This approach builds a gently creamy texture, balanced with bright acidity.

### Viticulture

The 2025 vintage in McLaren Vale was shaped by warm, exceptionally dry conditions and an early start to the growing season. Budburst and flowering occurred nearly two weeks ahead of average, resulting in a compressed harvest completed by late March. A brief heatwave in early February tested the vines, yet careful vineyard management ensured excellent fruit quality. The season delivered wines with concentration, elevated natural acidity and clear varietal definition.

### Characteristics

**Colour:** Pale Salmon.

**Aroma:** White peach, lemon zest, rose petals and strawberries.

**Palate:** Watermelon, lime pith, fresh spring radish, subtle pink peppercorn and ginger.

**Pairing:** A platter of cured meats, pickled vegetables, soft cheeses and fig jam.

**Cellaring:** Enjoy now or cellar for up to 3 years.

### Technical Details

**Alcohol:** 13.5 %

**Free SO<sub>2</sub>:** 31ppm

**Residual Sugar:** Dry (<1 g/L)

**Total SO<sub>2</sub>:** 70ppm

**PH:** 3.29

**TA:** 4.6g/L





## 2025 Cinsault

Vegan friendly & Gluten Free

### Vineyard

Our 0.5ha of Cinsault vines, planted in 2021, are thriving in the sandy, well-drained soils of the Christies Beach Formation. The McLaren Vale climate, with its warm days and cooling coastal influences, supports slow, even ripening. The variety is grown primarily for a light, fresh dry Cinsault and is also a fantastic component in our delicate, aromatic rosé. Yields are carefully managed to enhance flavour concentration while preserving the variety's characteristic freshness, red fruit aromatics, and soft, silky tannins. This vintage, we had help handpicking our Cinsault, and we all have fond memories of the pickers eating the grapes straight off the vine. Not only is it a versatile wine grape, but it's delicious freshly plucked, too. I'm surprised any made it into the winery.

### Winemaking

The fruit was handpicked at 8.8 Baume to showcase Cinsault's ability to produce a lower-alcohol wine while retaining vibrant, juicy red fruit flavours. The grapes were gently destemmed, with 20% of the fruit kept as whole bunches to add lift and texture. Fermentation proceeded slowly with careful temperature control, after which the wine remained on skins for one month to build structure, aromatics, and subtle tannin. After maceration, the wine was pressed and matured briefly in neutral French puncheons to preserve its fresh, vibrant fruit character. The resulting wine is light-bodied yet expressive, with juicy red fruit aromas, delicate spice, and a silky, textural finish that reflects both site and variety.

### Viticulture

The 2025 McLaren Vale vintage was defined by warm, dry conditions that elevated natural acidity, concentration, and varietal character. An early budburst and flowering led to a compressed harvest, finishing two weeks ahead of average. A brief February heatwave tested the vines, but careful management preserved fruit quality. Harvest wrapped up quickly through late March, delivering grapes of intensity, structure, and clarity that promise exceptional wines from the region.

### Characteristics

**Colour:** Light ruby.

**Aroma:** Lifted strawberry, red cherry, and raspberry are complemented by subtle herbal notes, gentle spice, and cranberry.

**Palate:** Light-bodied, with juicy red fruit flavours and a fine, silky texture. Soft tannins provide structure without weight, while bright acidity keeps the wine fresh and vibrant.

**Pairing:** Grilled salmon with lightly spiced Asian-style greens.

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

### Technical Details

**Alcohol:** 9.8 %

**Residual Sugar:** Dry (<1 g/L)

**PH:** 3.51

**Free SO<sub>2</sub>:** 27ppm

**Total SO<sub>2</sub>:** 76ppm

**TA:** 4.8g/L





## 2024 Light Red Blend

Vegan friendly & Gluten Free

93 Points McLaren Vale Wine Show

### Vineyard

Our light red blend unites two distinct vineyards. Shiraz (65%) comes from our certified organic Mazzy Sands Vineyard at Maslin Beach, rooted in the heavy clays of the Ngalinga Formation. Tempranillo (35%) is drawn from Block 19, a heritage site planted in 1974. Together, the vibrant fruit of organic Shiraz and the depth of old-vine Tempranillo create a wine that is fresh, complex, and expressive of McLaren Vale's diverse terroirs.

### Winemaking

This light red is built from three distinct parcels. Shiraz forms 65% of the blend—35% vinified as a dry red and softened in two-year-old French hogsheads, and 30% crafted as rosé to bring lift and freshness. The remaining 35% is Tempranillo, made in a bright, fruit-forward style designed to be enjoyed chilled. Blended, they create a wine that balances structure and depth with vibrancy and easy-drinking appeal.

### Vintage

The 2024 vintage in McLaren Vale was shaped by extremes: a dry spring, the wettest summer since 2002, then hot, dry weather with a February heatwave. These swings compressed harvest into a fast-paced window, yet the fruit proved resilient and quality was high.

Whites, rosés, and sparklings show excellent balance, with Fiano a standout. Among reds, Tempranillo and Grenache excelled—Grenache with strong yields and structure, Tempranillo with vibrant fruit and fine tannins. Shiraz, despite the compressed pick, has delivered depth, colour, and power. Overall, the wines combine balance and elegance, a testament to the region's adaptability and skill.

### Characteristics

**Colour:** Pale ruby.

**Aroma:** lavender and medley of summer berries.

**Palate:** Raspberry, cherry, subtle spice, hints of lavender and blueberry, served chilled.

**Pairing:** Grilled honey-soy glazed chicken skewers with a side of cumin-spiced broccolini.

**Cellaring:** Slurp it now or resist the urge for another 3 - 5 years.

### Technical Details

**Alcohol:** 13.5 %

**Free SO<sub>2</sub>:** 25ppm

**Residual Sugar:** Dry (<1 g/L)

**Total SO<sub>2</sub>:** 75ppm

**PH:** 3.48

**TA:** 6.0g/L





## 2025 Trousseau

Vegan friendly & Gluten Free

2025 Allocation

### Vineyard

Trousseau is an early-ripening red variety that thrives in McLaren Vale's warm Mediterranean climate, making it an excellent alternative to more widely planted reds in the region. Grown in well-drained loamy sands and red-brown earths, the variety benefits from coastal and elevated sites where cooling breezes slow ripening and preserve aromatics. Trousseau produces light to medium-bodied reds with bright red fruit, spice, and subtle floral notes, offering a vibrant, approachable style. Its early ripening makes it a reliable option in warmer vintages, ideal for fresh, elegant expressions and a unique addition to the region.

### Winemaking

The 2025 Trousseau was picked in mid-February at 14 baume. In this early, dry vintage, the grapes were harvested a touch later than usual to ensure the wine captured the variety's full aromatic and flavour complexity. The grapes were harvested and fermentation commenced two days later and lasted two weeks, developing gentle tannins and bright fruit intensity. After fermentation, the wine underwent malolactic fermentation to add softness and roundness. It was then matured in seasoned French oak puncheons, with regular lees stirring to build texture, complexity, and subtle weight. The resulting wine is lightly structured and savoury, showcasing Trousseau's fresh red berry flavours, delicate spice, and a fine, textural finish.

### Viticulture

The 2025 McLaren Vale vintage was defined by warm, dry conditions that elevated natural acidity, concentration, and varietal character. An early budburst and flowering led to a compressed harvest, finishing two weeks ahead of average. A brief February heatwave tested the vines, but careful management preserved fruit quality. Harvest wrapped up quickly through late March, delivering grapes of intensity, structure, and clarity that promise exceptional wines from the region.

### Characteristics

**Colour:** Light-medium garnet.

**Aroma:** Red cherry, raspberry, and strawberry. Subtle spice, dried herbs, and floral notes add complexity.

**Palate:** Fine, silky tannins provide gentle structure, savoury and herbal notes balance cranberry, dark cherry and wild strawberry, resulting in a fresh, vibrant, and approachable wine with a chalky mineral edge.

**Pairing:** Grilled white fish with olive oil and a fresh herb salad.

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

### Technical Details

**Alcohol:** 15%

**Residual Sugar:** Dry (<1 g/L)

**PH:** 3.62

**Free SO<sub>2</sub>:** 28ppm

**Total SO<sub>2</sub>:** 87ppm

**TA:** 5.43g/L





## 2025 Grenache

Vegan friendly & Gluten Free

New Release

### Vineyard

Our Grenache is planted on the Willunga foothills in McLaren Vale, where complex soils of sandy loam, schist and ironstone contribute structure, minerality and aromatic complexity to the fruit.

Warm days moderated by cooling afternoon breezes allow the variety to ripen evenly while retaining natural acidity, encouraging bright red fruit, fine tannins and lifted spice notes.

Farmed regeneratively with a focus on soil health and vineyard balance, the Orbis Grenache consistently delivers purity, elegance and a strong sense of place.

### Winemaking

The 2025 Orbis Grenache was hand-picked to preserve fruit integrity and fermented over two weeks to achieve gentle extraction and build complexity. Approximately 20% whole bunch was included in the ferment, contributing lifted aromatics, spice and fine structural tannins.

Following fermentation, the wine underwent full malolactic fermentation to soften acidity and enhance texture and mouthfeel. The wine was then matured for nine months in seasoned oak puncheons, allowing the purity of Grenache fruit and site expression to remain the focus while building subtle savoury complexity and balance.

### 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:** Bright ruby red with youthful crimson hues.

**Aroma:** Wild raspberry, cherry and strawberry with subtle spice, florals and a lift of white pepper from whole bunch fermentation.

**Palate:** Juicy and medium-bodied, with vibrant red berry, fine silky tannins and fresh acidity leading to a long, elegant finish.

**Pairing:** Chinese-style roast duck with five spice.

**Cellaring:** Drink now and up to 5 years

### Technical Details

**Alcohol:** 13.1 %

**Residual Sugar:** Dry (<0.1 g/L)

**PH:** 3.57

**Free SO<sub>2</sub>:** 25ppm

**Total SO<sub>2</sub>:** 75ppm

**TA:** 5.4g/L





## 2024 Nero d'Avola

Vegan friendly & Gluten Free

### Vineyard

Our 2024 Nero d'Avola is grown and organically farmed in McLaren Vale, where warm days, cool coastal nights, and free-draining sandy loam soils create ideal conditions for this Sicilian variety to thrive.

### Winemaking

The 2024 Nero d'Avola was harvested in early March. The fruit was picked on flavour, and showed beautiful blue fruit characters in the vineyard and a balance of ripe red fruits and natural acidity that define this southern Italian variety in our coastal climate. The grapes were de-stemmed and fermented with wild yeast in small open fermenters, with gentle plunging to extract colour and fine tannin. After only 5 days on skins, the wine was pressed to seasoned old and new French oak hogs heads, where it matured for ten months before bottling with minimal sulphur.

This careful, minimal-intervention approach preserves Nero's vibrant fruit character and the textural savouriness that makes it so distinctive a true expression of site and variety

### Vintage

The 2024 season began with a mild, dry spring that encouraged balanced canopies and even fruit set. Summer brought warm, dry conditions with low disease pressure, allowing the fruit to ripen steadily and develop vibrant colour and natural concentration.

freshness and lift in the fruit, despite the warmth of the season.

### Characteristics

**Colour:** Medium purple.

**Aroma:** Black cherry, anise, dried herbs, blueberry and blackberry.

**Palate:** Lamb Ragu pappardelle, wild mushroom fettuccine or spaghetti with Italian pork sausage.

**Pairing:** Lamb Ragu pappardelle, wild mushroom fettuccine or spaghetti with Italian pork sausage.

**Cellaring:** Drink now and up to 10 years

### Technical Details

**Alcohol:** 13.5 %

**Free SO<sub>2</sub>:** 25ppm

**Residual Sugar:** Dry (<1 g/L)

**Total SO<sub>2</sub>:** 60ppm

**PH:** 3.54

**TA:** 6.4g/L





## 2024 Tempranillo Grenache

Vegan friendly & Gluten Free

### Vineyard

A blend of heritage and youth. Tempranillo from Block 19, planted in 1974 on an 850mm cordon, brings depth and structure. Grenache from Block 4, planted in 2019 on a higher 1.2–1.35m cordon that allows year-round grazing, adds vibrant fruit and lift. Together, 75% Tempranillo and 25% Grenache create a wine that balances old-vine complexity with youthful energy.

### Winemaking

Handpicked from our estate vineyard, the Tempranillo and Grenache were destemmed and fermented separately in stainless steel to preserve fruit purity. The wines then matured for eight months in 10% new French oak puncheons, gaining subtle spice without losing varietal character. After maturation, the parcels were blended and bottled unfiltered, unfiltered, and with minimal sulphur to reflect the authenticity of their origins.

### Vintage

The 2024 vintage in McLaren Vale brought sharp contrasts: a dry spring, the wettest summer since 2002, then hot, dry conditions with a February heatwave. These shifts compressed the harvest, creating an intense and fast-paced season, yet the fruit proved resilient.

Whites show excellent balance, with Fiano a highlight, while Tempranillo and Grenache lead the reds. Grenache produced above-average yields with tight bunches and strong structure, while Tempranillo delivered vibrant fruit and fine tannins. Overall, the vintage is marked by both power and elegance, a reflection of the region's adaptability and skill.

### Characteristics

**Colour:** Pale/Med salmon-pink.

**Aroma:** Lifted strawberry, raspberry, pomegranate, watermelon and rose petal.

**Palate:** A vibrant burst of blueberries and cranberries, with an undercurrent of earthy depth and a subtle hint of cola. A chalky, soft tannin defines the palate, leading to a long, rich finish where a distinct minerality leaves a lasting impression.

**Pairing:** Married to Paella.

**Cellaring:** Quaff now or see the complexity develop over the next 8 years.

### Technical Details

**Alcohol:** 14 %

**Free SO<sub>2</sub>:** 30ppm

**Residual Sugar:** Dry (<1 g/L)

**Total SO<sub>2</sub>:** 70ppm

**PH:** 3.56

**TA:** 4.9g/L





## 2024 Montepulciano

Vegan friendly & Gluten Free

### Vineyard

The Montepulciano thrives in our warm Mediterranean climate of McLaren Vale.

Grown on Willunga foothills geology with cooling maritime influence, the variety benefits from warm days and cool nights, allowing full flavour ripeness while retaining freshness and natural acidity. The ancient soils of schist, quartzite and sandy loam contribute complexity and mineral drive, while Orbis' regenerative farming practices continue to build vineyard health and resilience.

Overall, the vineyard produced Montepulciano with depth, balance and strong varietal expression reflective of both site and season.

### Winemaking

The 2024 Orbis Montepulciano was hand-picked and fermented cool at 18°C over two weeks to preserve aromatics, freshness and purity of fruit. Following fermentation, the wine underwent full malolactic fermentation to soften acidity and build texture and complexity.

The wine was then matured for 12 months in 10% new French oak, incorporated to provide subtle spice and structure without overpowering the varietal character. The result is a vibrant yet savoury expression of Montepulciano, showing dark fruit intensity, fine tannins and balanced natural acidity.

### Vintage

The 2024 season began with a mild, dry spring that encouraged balanced canopies and even fruit set. Summer brought warm, dry conditions with low disease pressure, allowing the fruit to ripen steadily and develop vibrant colour and natural concentration.

### Characteristics

**Colour:** Deep ruby red with vibrant purple hues.

**Aroma:** Lifted aromas of black cherry, blackberry and dark plum are layered with dried herbs, liquorice, subtle spice and hints of earthy savouriness from oak maturation.

**Palate:** Rich and full-bodied, the palate shows concentrated dark plum and berry fruit balanced by fine-grained tannins and bright natural acidity. Notes of black fruits, cocoa, spice and savoury herbs carry through to a long, structured finish with elegance and freshness.

**Pairing:** Slow braised lamb shanks.

**Cellaring:** Drink now and up to 15 years

### Technical Details

**Alcohol:** 13.3%

**Residual Sugar:** Dry (<1 g/L)

**PH:** 3.71

**Free SO<sub>2</sub>:** 20ppm

**Total SO<sub>2</sub>:** 60ppm

**TA:** 6.0g/L





## 2025 Top 6 Shiraz

Vegan friendly & Gluten Free

New Release

### Vineyard

Orbis Wines "Top 6" Shiraz comes from low-yielding, 60-year-old vines on the elevated slopes of the Orbis vineyard in McLaren Vale, sitting at 150m elevation. Cooling afternoon breezes from the nearby Mount Lofty Ranges extend ripening, preserving freshness and aromatic complexity. The site's rare Kurrajong landslide soils, made up of fractured rock, ironstone and sandy loam and bisected by the Willunga Fault, yield intensely concentrated fruit, producing a Shiraz of power, elegance and distinct terroir.

### Winemaking

The Orbis "Top 6" Shiraz was hand-picked and had a 25% whole bunch inclusion used to build aromatic complexity, spice and fine structural tannins.

Following fermentation, the wine was matured for 12 months in 10% new French oak Hogs heads, allowing integration of spice and texture while preserving the purity and character of the vineyard fruit.

The resulting wine is concentrated yet refined, showing depth, structure and elegance with a strong expression of the Orbis vineyard and its unique geology.

### 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:** Deep red with dark ruby hues.

**Aroma:** Complex aromas of blackberry, dark plum and black cherry are layered with violet florals, cracked pepper, spice and subtle notes of cedar and dark chocolate from French oak maturation.

**Palate:** medium to full bodied, the palate delivers concentrated dark fruits balanced by fine-grained tannins and vibrant natural acidity. Whole bunch fermentation contributes savoury spice and structure, while the oak adds texture and complexity. The finish is long, refined and persistent, showing both richness and elegance.

**Pairing:** Beef short ribs or wild mushroom ragù.

**Cellaring:** Drink now and up to 15 years

### Technical Details

**Alcohol:** 15%

**Residual Sugar:** Dry (<1 g/L)

**PH:** 3.53

**Free SO<sub>2</sub>:** 24ppm

**Total SO<sub>2</sub>:** 76ppm

**TA:** 6.2g/L





## 2024 Block 4 Shiraz

Vegan friendly & Gluten Free

### Vineyard

Block 4 is one of the estate's most distinctive Shiraz parcels, situated at 140 metres elevation and planted over 40 years ago. The block spans a complex combination of soil types, predominantly Christies Beach Formation, alluvial fan clay, sand, and gravel, interspersed with sections of Kurrajong Formation. The Willunga Fault line meanders through parts of the block, contributing geological complexity and natural variation. This diverse soil profile, combined with vine age and balanced yields, delivers fruit of depth, savoury detail, and strong site expression.

### Winemaking

Shiraz fruit was handpicked in late April to capture full flavour development while retaining balance and freshness. Approximately 20% whole bunches were included in the ferment, with the remaining fruit de-stemmed and fermented in stainless steel.

Following fermentation, the wine underwent full malolactic conversion before being matured in French oak hogsheads, incorporating 20% new oak alongside seasoned older barrels to build texture, spice, and structure without overshadowing the fruit.

### Vintage

The 2024 season began with a mild, dry spring that encouraged balanced canopies and even fruit set. Summer brought warm, dry conditions with low disease pressure, allowing the fruit to ripen steadily and develop vibrant colour and natural concentration.

freshness and lift in the fruit, despite the warmth of the season.

### Characteristics

**Colour:** Deep ruby.

**Aroma:** Dark berry fruits, wild fennel, bay leaf and cracked peppercorn.

**Palate:** Mulberry, plum flavours, rosemary and earth.

**Pairing:** Slow cooked Moroccan lamb & flatbread.

**Cellaring:** Drink now and up to 10 years +

### Technical Details

**Alcohol:** 13.5 %

**Free SO<sub>2</sub>:** 22ppm

**Residual Sugar:** Dry (<1 g/L)

**Total SO<sub>2</sub>:** 67ppm

**PH:** 3.53

**TA:** 7.3g/L







## Trade Material

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### What it includes

**Tasting Notes**

**Bottle Images**

**Trade Presentation**

**Vineyard Information**

**Winery Information**

**Trade Material**

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