

In 1906, Sidney Wilcox built the estate homestead, Mulyoulpko (meaning “home by the water”), where he lived while farming the local land and streams, sending the vegetables and fish to the city restaurants and markets. Made specifically to pair with food, these wines are opulent in style and seamlessly balanced for fine dining.

GRAPES

40% Semillon, 30% Riesling, 30% Chardonnay

REGION

Riverland

VINIFICATION & WINEMAKING

The 2023 vintage, cooler than average and extending into April, allowed the fruit to ripen slowly and gently, resulting in vibrant and stylish wine. Embracing an ancient blending practice, we co-harvest and co-ferment three varieties, each contributing a unique flavour profile to enhance the complexity of every glass. Semillon leads in ripeness, followed by Chardonnay, with our old vine Riesling providing the backbone. This approach meets the classic field blend criteria, ensuring a harmonious and nuanced wine.

ANALYSIS

Alcohol	13.5%
pH	3.14
Titrateable Acidity	5.70



COLOUR

Light golden colour.

NOSE

Inviting aromas of pineapple, lemon and lime, followed by notes of sherbet.

PALATE

It displays a crisp, medium body with well-balanced and refreshing acidity. The palate is characterized by flavours of guava, fresh ginger, passionfruit and nectarine. The sherbet-like texture is complemented by hints of crunchy green apple, leading to a clean and refreshing finish.

FOOD MATCH

Grilled chicken, seafood paella, or creamy risotto.

AWARDS

94 POINTS (GOLD) - Wine Showcase Magazine 2024

