

MMAD

VINEYARD

BLEWITT SPRINGS



2024 SHIRAZ

THE WINE

Perfumed and delicate with layers on layers of blue fruits. While fruit is at the fore, an unexpected lightness on the palate is delicately framed by ripe, resolved tannins, subtle spice and a graphite edge. As pretty as ever.

Serving Temperature - 16 – 18°C

Cellaring Potential - Has the concentration and structure to develop fine tertiary characters in bottle over the next 15 years.

ABV - 13.5% pH - 3.64 TA - 5.1

THE SEASON

A third consecutive wet winter and early spring left MMAD Vineyard with an ideal full soil moisture profile. December rain (85mm) carried this through the season. A mild back half of the season was followed by short bursts of heat in late February and mid March which brought the reds home.

THE VINEYARD

MMAD Vineyard has Grenache planted in 1939, Shiraz planted in 1941 and Chenin Blanc from 1964. The vineyard has the fine Maslin sands found in Blewitt Springs, and is exposed to the fresh sea breezes from the south-west. Below the sand is a layer of ironstone pebbles, and this combination of sand, ironstone, and cooling winds gives both perfume and structure to the wines.

THE WINERY

Hand-picked and sent to French oak fermenters, with a small portion to stainless steel. Ferments include around 70% whole bunches. All basket pressed to old puncheons for 10–11 months, then racked and bottled unfiltered in February 2025.

THE STORY

The old vines of Blewitt Springs are a precious resource, and an important part of Australia's viticultural history. In early 2021, MMAD Vineyard was purchased by a quartet made up of winemakers Martin Shaw and Adam Wadewitz, and Masters of Wine Michael Hill-Smith and David LeMire. MMAD takes its name from their first initials. The MMAD wines aim to reflect the unique terroir of Blewitt Springs and the rare old vines that thrive there.

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