

MMAD

VINEYARD

BLEWITT SPRINGS



2026 ROSÉ

THE WINE

Fragrant and inviting, with rose petal, blood orange and a dash of sea spray. The palate is expressive and opulent, with a hint of mace bringing subtle warmth without compromising freshness. Finishes long and dry with lingering oyster shell and a Campari edge.

Serving Temperature - 6 – 8°C

Cellaring Potential - Best drunk within 18 months of bottling.

ABV - 13% pH - 3.22 TA - 5.4

THE SEASON

A wet winter, with good follow-up rain in October and November, was ideal for MMAD's dry grown vines. Cooler conditions and strong winds compromised berry set, leading to smaller bunches and lighter yields. Mild, calmer summer weather supported good growth into veraison, with dry conditions keeping disease pressure low. Cool, dry weather into harvest gave slow, even ripening and intense flavour.

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

Whole bunches are hand picked and sorted, chilled overnight then gently pressed, with an extended settling period before fermentation in old, large format French oak puncheons. Carefully blended and bottled.

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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