

2025 Classic Dry Red

Easy going, light and luscious. This is a gentle and sumptuous, medium-bodied Margaret River blend. It is bright, fruit-laden and succulent, with structure. Ideal for all occasions and also great chilled.



APPEARANCE

Bright, deep purple.

NOSE

Energetic, vibrant perfume of cassis, granola and blackberry yogurt, with savoury hints of white mushroom, lifted by fresh rose and violet florals.

PALATE

Fresh, juicy and vibrant, with a creamy, bright entry, layered with luscious cassis and blackberry fruit. Fine, elegant tannins bring subtle structure and shape. Designed to be enjoyed fresh and young.

WINEMAKER COMMENTS

This Cabernet-led new age Classic is estate grown, gently handled and naturally fermented with wild yeast, using low sulphur throughout the winemaking process. Crafted for the modern wine drinker looking for a lighter, approachable red, it has heart and soul, without the interference of oak.

VINTAGE DESCRIPTION

The 2025 vintage in Margaret River was a beautifully moderate season, shaped by precision and patient harvest timing. After a delayed onset of winter rains, August saw record rainfall, followed by a dry spring and summer. Average growing season temperatures aligned closely with 2021 and 2022, creating healthy conditions. Although the effects of the previous vintage's early, dry conditions were evident, with some vines showing uneven growth and reduced vigour. White harvest commenced on 6 February, spanning four weeks. Precision was key, as patience allowed the fruit to achieve balance in flavour, acidity, and sugar. Red harvest commenced on 11 March with ideal autumnal conditions – cool nights and warm, sunny days, creating an ideal environment for the final stages of ripening and hand-picking our Cabernet. Yields met or exceeded expectations and fruit quality was outstanding across all sites.

VARIETIES

Cabernet Sauvignon, Merlot, Malbec

HARVESTED

11 March - 3 April 2025

PRESSING

Pneumatic bag press

FERMENTATION

100% wild yeast, whole berry

FERMENTATION VESSEL

Roto fermenter

TIME ON SKINS

14 days

MATURATION

Stainless steel tank

8 months

BOTTLED

September 2025

TA 5.6g/L PH 3.69

RESIDUAL SUGAR 0.59g/L

ALCOHOL 13.5%

VEGAN FRIENDLY No

CELLARING Best when young and vibrant - 2030