2026 Classic Dry White



Enlivening picnics, long lunches, weeknight dinners, celebrations and holiday homes since 1987.
A pure fruit blend that's zesty, fresh and crisp.

APPEARANCE
Very pale straw, with a translucent green tinge.

NOSE
Pretty and fragrant, with delicate floral notes of frangipani, fresh jasmine and citrus blossom. Hints of lemon tart, pear and candle wax sit alongside subtle tropical notes of mango, guava and white nectarine.

PALATE
Super clean, fresh and bright with fine, elegant acidity. Light and refined, with a juicy fruit core and lovely purity.

WINEMAKER COMMENTS

2026 Classic Dry White is crafted from sustainably grown fruit and fermented with a combination of organic and aromatic yeasts, enhancing fruit expression while building subtle texture and complexity. Another beautiful growing season allowed each parcel to be harvested at optimal ripeness, with picking completed mid-February. This vintage has delivered a soft and full fruit core while still offering light, fresh acidity.

VINTAGE DESCRIPTION

The season unfolded under mild, steady conditions, with warm dry days, cool nights and ocean breezes allowing fruit to ripen slowly and evenly. Following abundant winter rainfall in 2025, vines entered the growing season with excellent moisture reserves, resulting in healthy growth and generous bunch and berry size. Yields were above expectation, with clean, disease-free fruit of exceptional quality, showing wonderful balance and purity.

VARIETIES
62% Semillon, 38% Sauvignon Blanc

HARVESTED
18 February - 10 March 2026

PRESSING
Machine harvested and whole berry air bag pressed

FERMENTATION
Free run juice was settled before racking with low turbidity. Fermented with selected organic strains.

FERMENTATION VESSEL
Stainless steel tank

MATURATION
Stainless steel tank

BOTTLED
September 2026

TA 5.7g/L PH 3.25

RESIDUAL SUGAR 1.3g/L

ALCOHOL 12.5%

VEGAN FRIENDLY Yes

CELLARING Fresh on release. Drink now until December 2028

A CLASSIC IS FORTY