

CRAFTED WITH THE SPIRIT OF FUN, THIS WINE INVITES YOU TO SAVOR THE THRILL OF EXPLORATION.

2023 RED BLEND

VINTAGE CONDITIONS

The growing season for the 2023 vintage started with well above average winter and spring rains, that filled up the soils. The cool wet weather meant the vines were in no hurry to grow, with budburst about 3 weeks later than average. The mild conditions continued through Summer and into Autumn which led to a long ripening period that was perfect for flavour development and acid retention, resulting in classic varietal flavours.

WINEMAKING/VITICULTURE

Fermentation was carried out under warm temperature conditions for a period of 6 days. This creates a good balance between extracting the appropriate tannin for wine structure and retaining fruit drive and aromatics.

TASTING COMMENTS

Deep ruby in colour with a youthful purple rim, showing clarity and vibrancy in the glass. A bold, expressive nose brimming with ripe blackcurrant, mulberry, and dark plum. Sweet spice aromas of vanilla, clove, and mocha from oak integration enhance the fruit core, while subtle herbal notes and a hint of mint nod to the Cabernet component. Plush and generously fruited, this blend offers a smooth, rounded palate with flavours of blackberry compote, black cherry, and chocolate-coated raspberries. The residual sugar gives a soft, velvety texture and a gentle sweetness that complements the ripe fruit profile without overwhelming it. Fine, supple tannins provide structure, while balanced acidity keeps the wine fresh and approachable.

 ALCOHOL
 13.5%

 TOTAL ACIDITY
 6.35 g/L

 pH
 3.61

 RESIDUAL SUGAR
 22.9 g/L



91 Points

Sweetly fruited and perfumed, the bouquet shows Black Doris plum, cherry, clove, and roasted hazelnut characters. It's succulent and supple in the mouth, offering smooth texture and rounded tannins, and excellent drinking. A blend of Cabernet Sauvignon, Shiraz, Tempranillo & Merlot. At its best: now to 2028.

Sam Kim, Wine Orbit (NZ), April 2025

