

HARVEST 2025

A FEW WORDS FROM THE WINEMAKER

Harvest 2025 brought us a mix of cool starts, heat spikes, and some beautiful fruit that came in on its own terms — just the way we like it.

A cooler-than-usual spring meant later flowering, setting us up for a slightly delayed season overall. Then came a sharp heatwave over Christmas that left its mark in a few places — some sunburn and a couple of glucose/fructose quirks to keep things interesting. Still, ripening was steady, the pace was manageable, and the fruit came in with great natural acid and solid balance thanks to cool evenings and moderate ripening temps.

We started the season with our Verdelho for Méthode Ancestrale, picked on 30 January and bottled just under a month later on 24 February. As always, it fermented slow and steady — no rush, just the right kind of chaos. The Cinsaut for Méthode Ancestrale came off the vines on 5 March and was bottled on 29 March, closing out the season with elegance and crunch.

Our old vine Colombar was harvested on 12 February, right on trend for a normal vintage. Always a wildcard, but it delivered exactly what we wanted this year — crisp, clean, and layered.

Our Syrah came in on 26 February, and we took the opportunity to play a bit. One batch went 100% whole berry as per usual, while the other saw 35% whole bunch for a bit of extra edge and structure. Early signs are exciting — juicy, spicy, and already carrying that rebellious flair we're after.

Not bad for a season that had a few curveballs. Verdict? A confident 8.5/10. No drama, just thoughtful winemaking, solid fruit, and wines that are already talking back in all the right ways.



CELLAR INSIGHTS

🔍 1. Fermentation Insights

As always, we let the ferments do their thing with minimal interference — native yeast across the board, steady kinetics. Wild yeast wins!

🌿 2. Acidity Snapshot

Across the board, wines came in with great natural acidity and pH stability — a direct result of cool evenings and moderate ripening.

🍇 3. Bunch and Berry Condition

Despite the early heat, bunches were compact and berries had excellent integrity — no rot, very little shrivel. That set us up for clean ferments and expressive aromatics.

🍷 4. Cellar Rhythm

The later timing of harvest gave us a bit more breathing room between picks — no panic presses or frantic pumpovers this year.

🎯 5. Firsts

We continued to push boundaries with our winemaking — the 35% whole bunch Syrah was a new move, and we've got a few micro-lots quietly doing their thing under flor and in older barrels... Watch this space.

🌟 6. Vintage Personality

2025 is shaping up to be a 'quiet confidence' kind of vintage — not flashy, not fussy, but full of energy and detail. The kind of wine that unfolds rather than shouts.

