



Cellar Door Exclusive



Picpoul 2026

The Wine

A sustainable variety of the future. Picpoul grows well in our warm Mediterranean climate and is known for its zesty acidity and citrus notes.

Vintage Conditions

The 2026 vintage in McLaren Vale was characterised by a cool spring and dry growing season, delayed vine development, caused uneven flowering and a later harvest than recent vintages. Below-average rainfall reduced disease pressure, although intermittent humidity and rainfall approaching harvest created some concern; McLaren Vale largely escaped significant rain events.

A heatwave in late January coincided with veraison for many varieties, requiring careful fruit selection to ensure only the highest quality fruit reached the winery. Warm summer conditions and cool nights allowed fruit to mature gradually, retaining excellent natural acidity while the extended ripening period promoted even fruit maturity, strong flavour development and varietal expression.

Overall, the 2026 vintage is expected to produce wines of excellent balance, intensity and regional character.

Colour & Aroma

Pale straw in colour. Delicate white flowers, lemon pith and sea spray.

Palate

Clean, crisp and refreshing – perfect with fish ‘n’ chips on the beach. Lemon pith and orange blossom underpinned by a talcy minerality and crystalline acidity.

Pairing

Seared Yellowfin tuna served with a nicoise salad.

Technical Notes

Varietal Composition	Region (GI)	Alcohol
Picpoul 100%	McLaren Vale	11.5% Alc./Vol.
Residual Sugar	TA	pH
2.3g/L	6.01g/L	3.20

Winemakers

Kirby Graudins
Mark Maxwell

Winemaking Notes

Early morning harvest, cool fermentation in stainless steel. Minimal time on lees for fresh bright characters.