



Tiers of Wisdom 2025

The Name

Our 1928 Grenache is made up of 39 terraced rows following the contour of the hill which naturally creates variations in the topography and geology. Sandy loam soils at the bottom and limestone at the top. By harvesting this block in smaller sections depending on their topography and vinifying separately we can showcase the nuances within the different tiers and appreciate its nearing-100 years of wisdom.

Vintage Conditions

The September 24/25 season began with a wet and windy spring, continuing rain into summer that saturated soil moisture levels. A precise approach to our spray program prevented any disease issues. February and March provided perfect conditions, with mild days and nights allowing fruit to ripen beautifully. Vintage started in mid-February, with the majority of blocks harvested in March, marking a return to the new norm.

We saw below-average yields in most varieties and aided by the vigour from a wet spring, the vines achieved ideal maturity. A short heat wave lasting three days at 37 degrees brought the harvest to a peak with our last grapes being picked in the third week of March. Overall, the season has provided white wines with good acidity and flavour, and an elegance in the reds.

Colour & Aroma

Pale ruby with purple hues. Black, blue and red forest berries give way to earthen spice and forest floor aromas with subtle herbal notes.

Palate

Bright and full of energy! The palate mimics the characteristics of the nose with a balanced acidity bringing freshness up front before firm, superfine tannins carry through to a long and moreish finish.

Pairing

Roasted Duck with a radicchio, witlof and nashi pear salad.

Technical Notes

Varietal Composition Grenache 100%	Region (GI) McLaren Vale	Alcohol 14% Alc./Vol.
Residual Sugar 2.43g/L	TA 5.8g/L	pH 3.45
Winemakers Kate Petering Mark Maxwell	Winemaking Notes Parcels from our old vine (1928 planted) Grenache were vinified separately and then barrels selected for the best possible blend. A small portion (up to 15%) of whole bunches in the ferments. 2025 was the first-year concrete eggs were used in the winemaking process. Of the 3 parcels, 2 were fermented in eggs, with one remaining on skins for 188 days.	