

Flag wavers for future proof varieties, we've chosen to work with growers who have a preference for organic and biodynamic farming.

Endeavouring to make wines which display characters that at once tie them to their European originals with the saline, textural nuance of where they are grown

In the winery we take a minimal intervention approach and texture is king. Turning tiny parcels of excellent fruit into varietal wines reflective of the characters inherent to each grape and a good dose of McLaren Vale's unique Mediterranean/Australian terroir.

2023 PICPOUL

Picpoul, also known as Piquepoul is an ancient white wine grape variety of the Languedoc-Roussillon region in Southern France. Happily thriving in hot Mediterranean climates, it is no surprise that Picpoul grows well here in McLaren Vale. Translating to "lip stinger" for its ability to retain acid in hot growing conditions. If you're fond of higher acid wines like Pinot Grigio or Sauvignon Blanc, it's time to give this wine a moment in the spotlight.

2023 VINTAGE SUMMARY

This growing season was cool and wet and long. Vintage started 3 to 4 weeks later than "usual". Our first parcel of fruit was the Bastardo coming in on February 21st and our last was Nero d'Avola on the 23rd April. As vines avoided the real heat of summer, we didn't have one day above 40c the long slow ripening period gave perfect conditions for gradual flavour development and excellent, lovely natural acidity.

2023 Vintage ticked all the boxes.

WINEMAKING

Fruit was hand harvested, destemmed and left on skins for 5 days. Hand plunged twice daily. Wild fermented in neutral French oak hogsheads. 4 months maturation in oak. Lees stirred once a week. Full MLF. Bottled July 2023, unfined, unfiltered and preservative free.

60 cases made

TASTES LIKE

White flower blossoms, lemon zest and green apple crunch with a saline whisp of the maritime climate that is McLaren Vale.

DRINK WITH

While Picpoul is renowned as "the wine for oysters" we've found it works remarkable a long side Salmon with capers and butter

WINEMAKER

Andy Coppard

VINEYARD

100% Plaisted's Vineyard, Foggo Road McLaren Vale

VITICULTURALIST

Matthew Hatwell

VARIETY

100% Picpoul

GEOLOGY

Deep Blewitt Springs Sands

ELEVATION

95m Above sea level

- Alcohol 11.2%
- pH: 3.09
- TA: 6.49 g/L

