



"Hands-down, this is the best Blood of Jupiter we've made. A warm 2025 vintage gave us beautifully ripe Sangiovese, balancing bright cherry fruit with a savoury edge. Mountain herbs, ironstone and tobacco bring plenty of layered complexity, while 16 months in oak, including 20% new French puncheon, adds subtle spice without getting in the way. It's drinking beautifully now, but has everything it needs to keep getting better over the next decade."

~ Sam Berketa, Head Winemaker

Name	Vintage
Blood of Jupiter	2025
Variety	Region
Sangiovese	McLaren Vale

Nose
Dark cherries, fresh tobacco, and wild herbs.

Palate
Dark and brooding on the nose, reflected on the palate in deep fruit and earthy spice. Dynamic acidity and chewy yet supple tannins round out its medium-to-full-bodied weight.

Pair
Hearty ragu pasta or eggplant melanzane.

Winemaking
Hand-picked and hand-sorted, 100% destemmed and naturally fermented for 20 days on skins. Short, gentle pump-overs or plunges twice daily. Full and spontaneous MLF. Matured in puncheon for 8 months, followed by 8 months maturation in large foudre. Bottle aged for 3 months.

Vineyard
Gateway Vineyard, McLaren Vale. Mat 7 Clone planted on own roots in 2005. 80-100m elevation, northerly aspect. Clay loam over limestone. VSP spur pruned with foliage wires. Bunch and shoot thinning applied.

Alcohol 14.5%	Acidity 6.7g/L
pH 3.52	Cellaring 15 Years

BODY



SWEETNESS



ACIDITY



TANNIN

