



Name Enigma	Vintage 2025
Variety Barbera	Region Adelaide Hills

Nose
Tart raspberries, rhubarb and blackberries.

Palate
Just as vibrant in colour as it is on the palate. A tart, rhubarb-like acidity with wild berry characters and a soft, rounded mouthfeel balances the zingy fruit.

Pair
Margherita pizza or crispy pork belly.

Winemaking
Hand-picked in the morning. 60% whole-bunch fermentation. Remainder destemmed on top of whole bunches. 10 days total on skins. Gently pressed. Matured in seasoned barrique and cask for 12 months.

Vineyard
Bonoposto Vineyard, Kenton Valley, Adelaide Hills. F6V4, AT84, 424 clones on Merlot rootstock, grafted in 2011. 470–500 m elevation, N aspects across two blocks. Light red clay-loam over sandstone. VSP spur-pruned, fruiting wires and thinning applied.

"Called the Enigma because it's naturally high in acidity and low in tannin—our Barbera is something of an anomaly among classic Australian varieties. Drinking this is like diving tongue-first into a pool of berry coulis, with a wave of bright summer fruits crashing across your palate. It's not just a simple juicy wine though—there are complex layers of fresh herbal aromas and a creamy texture that adds intrigue and depth. Low in tannins and fresher than a daisy, Enigma truly is a lip-smacking wine."
~ **Sam Berketa, Head Winemaker**

Alcohol 14.7%	Acidity 7.1g/L
pH 3.45	Cellaring 10 Years

BODY



SWEETNESS



ACIDITY



TANNIN

