



"Well-made 'orange' wines can be hard to come by, so I've made it my mission to craft skin-fermented whites that are both interesting and delicious. Combining the chalky structure and lemony acidity of Riesling and the more oily weight and stone-fruit characters of the Semillon, this wine walks a defined line that makes this such an excellent food wine. Sourced from organically managed vineyards in the southern end of the Adelaide Hills, this wine is complex, alluring and enjoyable in all the right ways."

~ **Sam Berketa, Head Winemaker**

Name	Vintage
Golden Delicioso	2025
Variety	Region
Riesling / Semillon	Adelaide Hills

Nose

Preserved lemon, dried apricots and hay.

Palate

Oily and viscous, the wine spreads across the palate, giving mouthfeel before giving way to soft, velvety tannins. Gentle acidity underscores the flavours and keeps things fresh without being sharp.

Pair

Lemongrass chicken salad .

Winemaking

Selectively harvested and sorted in the winery. Wild-fermented on skins for 3 weeks. Matured for 12 months in large-format cask and seasoned hogsheads. Full and spontaneous MLF.

Vineyard

Brackenwood and Magpie Springs Vineyards, Hope Forest, Adelaide Hills. GM 198 Riesling clone on Cabernet rootstock; Madeira clone Semillon on own roots. 380–400 m elevation, both on WSW aspect. Ironstone and quartz gravel in loam topsoil over heavier clay subsoil. VSP spur-pruned with bunch and shoot thinning applied. Organically managed.

Alcohol 13.5%	Acidity 5.9g/L
pH 3.55	Cellaring 10 Years

BODY



SWEETNESS



ACIDITY



TANNIN

