



Name
Jawbreaker

Vintage
2025

Variety
Grenache

Region
McLaren Vale

Nose
Raspberry liquorice, baking spices and lavender.

Palate
Defly balancing fruit weight, soft acidity and dusty tannins, the delicate fruit gives way to a spice-driven, dusty finish.

Pair
Lamb shanks or roasted eggplant.

Winemaking
15% whole bunch, 85% destemmed. Naturally fermented with native yeasts. One-third macerated on skins for 200 days; remainder on skins for two weeks. Basket-pressed to seasoned puncheons and hogsheads for 10 months. Full and spontaneous MLF.

Vineyard
Zerella Ryan Road and Bondar Rayner vineyards, McLaren Vale. Mix of clones on own roots. 80 m elevation, northerly aspect. Zerella: alluvial soils over limestone; Rayner: light sandy loam on limestone. Trellised, VSP spur-pruned.

“Making a name for itself on the world stage, McLaren Vale is becoming a leading region for modern styles of Grenache. I find that the regional style either falls into a bright and juicy style or a dustier, tannic expression and our Jawbreaker Grenache dances the line between both of these categories. Initially bright and fruit-forward, the acidity drives this wine towards a dusty and savoury finish, expressing complex spicy aromas along the way. One to enjoy now, put away for a few years and watch it develop gracefully.”
~ **Sam Berketa, Head Winemaker**

Alcohol 14.0%	Acidity 5.9g/L
pH 3.37	Cellaring 10 Years

BODY**SWEETNESS****ACIDITY****TANNIN**