

**Name**

Siren

Vintage

2025

Variety

Nero d'Avola

Region

McLaren Vale

Nose

Black cherries, dark chocolate and dusty earth.

Palate

Dark, earthy fruits sit alongside dried lavender and gamey notes. Rough, terracotta-like tannins are carried by firm acidity, finishing with a lingering dusty grip and dark chocolate.

Pair

Kangaroo fillets or pasta puttanesca.

Winemaking

Selectively hand-picked. 15% whole bunch. Naturally fermented with native yeast. Two-thirds macerated on skins for three weeks; remaining third on skins for 150 days. Gently pressed, then matured in seasoned barriques for 10 months. Full and spontaneous MLF.

Vineyard

Zerella Home Block, Tatachilla, McLaren Vale. Nero d'Avola MAT 1 clone on Merlot rootstock. 45 m elevation, flat, no aspect. Dark sandy loam over limestone. VSP spur-pruned with lifting wires. Shoot and bunch thinning applied. Managed organically and sustainably.

"For me, Nero d'Avola is most expressive when it comes from McLaren Vale's diverse soils. From established vines grown organically and sustainably down near the ocean, it's the limestone base under a heavier clay-loam soil that provides the brilliant acidity and dusty structure that defines this wine. We use a little bit of winemaking artifice here, a touch of whole-bunch fermentation and a good helping of extended maceration that both aid in creating a wine that is uniquely McLaren Vale in its expression—elegant, earthy and complex."
 ~ Sam Berketa, Head Winemaker

Alcohol 14.0%	Acidity 6.0g/L
pH 3.53	Cellaring 10 Years

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