



"An elegant Cabernet from McLaren Vale? You better believe it! This is a very, very special edition of our Very Special Cabernet, as it features all of the declassified fruit that would usually make it into our Icona. Outstanding value, fruit forward yet because it's good fruit, it's balanced by darker, brooding spices, all wonderfully tied together by a thread of bright acidity. Dare I say, this is closer to the incredibly age-worthy Claret of the late 80's and early 90's. You'd be mad to miss a wine this good."

~ Sam Berkea, Head Winemaker

Name	Vintage
Very Special	2025
Variety	Region
Cabernet	McLaren Vale

Nose
Blackcurrant, dark cherries and fresh herbs.

Palate
Initially, there's sweet fruit that opens with air, unfurling to reveal a complex palate of darker berries, exotic spice and fresh herbs. A bright acidity is laced through the layers, with tannins that are firm but pleasant.

Pair
Rack of lamb or white beans in a rich tomato-based sauce.

Winemaking
Selectively harvested in the early morning. 100% destemmed into open fermenters. Fermented with wild yeasts for 14 days on skins. Aged in seasoned barriques and puncheons for 6 months. Full and spontaneous MLF.

Vineyard
Rayner Vineyard, Blewitt Springs, McLaren Vale. Unknown clone planted on own roots in the '80s 80m elevation, NW aspect. VSP spur pruned on permanent cordons. Sustainably managed.

Alcohol 14.5%	Acidity 6.1g/L
pH 3.65	Cellaring 10 Years