



"The irony of our Very Special Shiraz is that from first appearances, it looks like a classic, super heavy Shiraz; however, in taste, it's more in line with the Alpha Box and Dice style of incredibly drinkable and approachable wines. Red summer fruits balanced by savoury aromas that display the essence of Shiraz in a very special, very easy manner. All from Bondar's Rayner Vineyard, just down the road from our cellar door, this is modern McLaren Vale Shiraz, as it should be."

~ Sam Berketa, Head Winemaker

<b>Name</b>	<b>Vintage</b>
Very Special	2025
<b>Variety</b>	<b>Region</b>
Shiraz	McLaren Vale

**Nose**  
Blackberries, Raspberries and rain on hot asphalt.

**Palate**  
There are bright and dark fruit characters as the wine initially hits the palate, with the quintessential McLaren Vale spiciness following closely behind. Full without being heavy.

**Pair**  
Spring lamb or eggplant parmigiana.

**Winemaking**  
Selectively harvested in the early morning, 100% destemmed into open fermenters. Fermented with wild yeasts for 10 days on skins. Aged in seasoned foudre and puncheons for 6 months. Full and spontaneous MLF.

**Vineyard**  
Rayner Vineyard, Blewitt Springs, McLaren Vale. Unknown clone planted on its own roots in the 1980s, at an elevation of 80m with a NW aspect. VSP spur pruned on permanent cordons. Sustainably managed.

<b>Alcohol</b> 14%	<b>Acidity</b> 6.2g/L
<b>pH</b> 3.75	<b>Cellaring</b> 10 Years