



"Now here's a rare variety that's very new to our Australian shores. Originally from the western parts of Sicily, this variety can handle the heat, and the dry too for that matter. As the progeny of Cataratto Bianco and Zibbibo (or Muscat of Alexandria), you can expect good acidity, full body and some floral lift to it - so yeah, it's super interesting. We fermented it for 5 days on skins before pressing the juice out and finishing the ferment in old barrels, and I love the result: an ultra-textural, full-bodied white. Delicious!"
~ **Sam Berkea**, *Head Winemaker*

Name	Vintage
X	2025
Variety	Region
Grillo	Fleurieu

Nose
Golden apples, beeswax and five-spice.

Palate
Flinty and inviting on the nose, the palate is textured and waxy, without being overly oily. The acidity is perky but not tart, forming a lovely soft mouthfeel and moreish finish.

Pair
Italian sausage pasta or roasted fennel and root vegetables.

Winemaking
Vasarelli Vineyard, Finniss, Fleurieu SA 100% Grillo, grafted 2022. 10m elevation, flat, no aspect. Grey sand over structured clay. VSP spur pruned to a permanent cordon.

Vineyard
Harvested in the morning, 100% destemmed. Naturally fermented on skins for 5 days then pressed off to finish fermentation in barrel. 4 months maturation in barrel. Full and spontaneous MLF

Alcohol 12.5%	Acidity 6.5g/L
pH 3.55	Cellaring 10 Years