



Name	Vintage
X	2025
Variety	Region
Pecorino	Adelaide Hills

Nose
Golden fruit, almond and mountain herbs.

Palate
Intensely flavoured and drenched in rich orchard fruits, the acidity maintains a pathway through the medium to full palate weight here.

Pair
Barbecued prawns or cacio e pepe pasta.

Winemaking
Harvested in the morning. Destemmed and gently pressed with the free-run portion to stainless and pressings to amphora. Settled overnight and racked clean the next morning. Naturally fermented until dry. Pressings matured in Amphora for 3 months on lees/ free-run matured in barrel for 3 months. Blended together in stainless for two months prior to bottling. Full and spontaneous MLF.

“Pecorino grapes were supposedly named after the sheep that found the grapes super tasty, and I can agree! The name itself is derived from the Italian word for ‘sheep’, which is why there’s a cheese of the same name. This is our first foray with Pecorino, very apt for our X range. Expect a medium-to-full-bodied beauty, plenty of fruit weight aided by full MLF and balanced by shapely acidity. Fermented in a mix of stainless steel for freshness and old barrels for complexity, it’s a food-friendly drop begging for seafood or light and cheesy pasta.”
~ Sam Berketa, Head Winemaker

Vineyard
Paracombe Vineyards, Paracombe, Adelaide Hills Unknown clone planted on own roots 410m-420m elevation, NW aspect Loam with ironstone gravel over quartz VSP Spur pruned with foliage wires.

Alcohol 12.6%	Acidity 6.4g/L
pH 3.55	Cellaring 5 Years