



<b>Name</b>	<b>Vintage</b>
X	2025
<b>Variety</b>	<b>Region</b>
Rosso	McLaren Vale

**Nose**

Bright cherries, savoury herbs and dried flowers.

**Palate**

Flavours of fresh cherries descends into darker, and more savoury herbal tones as the wine flows on the palate, twisting along a path defined by the bright acidity and finishing with spicier secondary notes.

**Pair**

Steak frites or a roasted tomato salad.

**Winemaking**

Picked and vinified separately; 100% destemmed, naturally fermented on skins for 10 days, pressed and aged 10 months in seasoned hogsheads with full MLF, then blended for 3 months before bottling.

**Vineyard**

Sangiovese: 19th Vineyard, McLaren Vale; MAT 7 clone on own roots, planted 2005. 80–90 m elevation, northwest aspect. Loam over limestone. Organically managed.

Merlot: Zerella Home Vineyard, McLaren Vale; Q45-14 clone on own roots, planted early 2000s. 45 m elevation, flat site. Dark sandy loam over limestone. Organically and sustainably managed.

"I've really been enjoying "Super Tuscan" wines lately—those wines that see Sangiovese blended with French varieties such as Cabernet, Syrah and Merlot. So, when we picked a stunning parcel of Merlot this year, we decided to return to the early stylings of our Blood of Jupiter, back when it was blended with Cabernet. This is a charming little wine, centred around a bright parcel of younger Sangiovese and balanced with stylish Merlot, bringing together serious structure and succulent fruit in harmonious matrimony."  
**~ Sam Berkeia, Head Winemaker**

<b>Alcohol</b> 13.7%	<b>Acidity</b> 6.1g/L
<b>pH</b> 3.34	<b>Cellaring</b> 10 Years