



Name	Vintage
Obligato	2026
Variety	Region
Grüner Veltliner	Adelaide Hills

Nose
White stonefruit, flinty reduction, white pepper.

Palate
A whiff of wet flint and a chiselled acidity frame the zesty white stonefruit characters. Texture follows to fill out the palate, yet the finish remains tight and bright.

Pair
Fresh sashimi or fried cauliflower.

Winemaking
Hand-picked, whole-bunch pressed. Settled overnight, racked on light lees. Free run in stainless and foudre; pressings in seasoned hogsheads. Partial spontaneous MLF. Six months on lees.

Vineyard
Bonoposto, Kenton Valley & Springhill, Macclesfield, Adelaide Hills. IBY clone: Merlot rootstock grafted 2018 / own roots 2012. 460–475m, NE / 340–350m, W. Light brown/red clay-loam over sandstone / grey clay-loam with ironstone over red clay. Cane-pruned VSP / spur-pruned VSP; shoot and bunch thinning.

"This is probably the best the Grüner has ever looked, but it's still a baby - give it a decade in the cellar and it'll be even more divine. Flinty reduction from fermentation in big oak barrels called foudre has melded with the crisp and tight tank ferments that retain the attractive floral and stonefruit aromas. The pressings provide a textural element to the palate from their fermentation in seasoned hogsheads, fleshing the body out and creating a perfectly poised and balanced wine."
~ Sam Berketa, Head Winemaker

Alcohol 11.0%	Acidity 7.0g/L
pH 3.1	Cellaring 15 Years

BODY



SWEETNESS



ACIDITY



TANNIN

