



“It's not surprising if you've never heard of Trousseau. The Portuguese call it Bastardo, and it was originally brought here to make port wines. We prefer this pretty little version inspired by its native Jura region of France. It's got an earthiness reminiscent of an autumn forest, melded with summer berries and spring blossoms, creating a wine that's lovely with a hearty winter meal and just as good lightly chilled in the warmer months. No matter the season, our Pâté is ready to be your favourite light red.”
~ Sam Berketa, Head Winemaker

Name	Vintage
Pâté	2026
Variety	Region
Trousseau	McLaren Vale

Nose
Potpourri, wild strawberry and forest floor.

Palate
A light and spicy wine, the tannins are soft with a zingy acid line that compliments the flavours of summer berries.

Pair
Pâté and pickled things.

Winemaking
Harvested in the cool of morning. 100% destemmed, wild fermented on skins for 2 weeks. Gently hand plunged twice daily. Matured in seasoned puncheons for 3 months. Full and spontaneous MLF.

Vineyard
Chalk Hill California Rd vineyard, McLaren Vale Unknown Clone on old Merlot rootstocks. 80m elevation with no aspect Reddish-brown clay loam over clay. VSP spur pruned with foliage wires.

Alcohol 14.1%	Acidity 6.8g/L
pH 3.41	Cellaring 10 Years

BODY



SWEETNESS



ACIDITY



TANNIN

