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| Name     | Vintage      |
| Tarot    | 2026         |
| Variety  | Region       |
| Grenache | McLaren Vale |

**Nose**  
Raspberry, strawberry, cranberry, pepper spice and dried herbs.

**Palate**  
Soft and lively on the palate, with bright fruit balanced by darker, spicier notes, gentle tannins and very moreish acidity. Great intensity of flavour with a generous, lingering finish.

**Pair**  
Chunky steak pie with sauce or a vegetarian pasty.

**Winemaking**  
Harvested in the morning. 100% destemmed, gently fermented on skins for seven days. Short, gentle pump-overs twice daily. Matured in tank for five months. Full and spontaneous MLF.

**Vineyard**  
Whites Valley, McLaren Vale. Unknown clone on own roots. Planted in the 2000s. 20-30m elevation, north aspect. Heavy cracking clay soils. VSP spur pruned.

"The Tarot Grenache returns to its ancestral home of McLaren Vale. Packed full of bright fruit and layered complexity, this is my favourite Grenache yet. Gently managed in the winery to avoid over-extracting the tannins, it makes for a super soft wine, balancing bright fruit with complex spice and earthier elements. You'd be hard-pressed to find a more delicious and drinkable example of Grenache—or any red wine, for that matter—than this."  
~ *Sam Berketa, Head Winemaker*

|                  |                       |
|------------------|-----------------------|
| Alcohol<br>13.5% | Acidity<br>6.2g/L     |
| pH<br>3.37       | Cellaring<br>10 Years |

BODY



SWEETNESS



ACIDITY



TANNIN

