



"Wine made from our very first vineyard! Situated next to our cellar door, the Very Special Vineyard sits alongside Bondar's Rayner Vineyard, with fruit from both vineyards going into this wine. The soils are perfect for our reimagined style of McLaren Vale Shiraz; moving away from heavy, tannic, and oaky classics into something cleaner, brighter, and more elegant. There's still plenty of weight, yet the structure is softer, and the fruit is bright and primary, making it delightfully drinkable and a good pairing for your schnitty at the pub. Think you know McLaren Vale Shiraz? Think again."

~ Sam Berketa, Head Winemaker

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|--------------|--------------|
| Name         | Vintage      |
| Very Special | 2026         |
| Variety      | Region       |
| Shiraz       | McLaren Vale |

**Nose**  
Blackberry, blackcurrant and pink flowers.

**Palate**  
Flavours of fresh berries and a slight hint of toasted brioche, accentuated by a mouthwatering acidity, peppered with gentle tannins.

**Pair**  
Pub grub—steak frites or a beef schnitzel with mushroom sauce, or skip the schnitzel and go straight to stuffed mushrooms.

**Winemaking**  
Harvested in the morning. 100% destemmed, gently fermented on skins for 10 days. Short, gentle pump-overs or plunges twice daily. Matured in tank and old barrels for 4 months. Full and spontaneous MLF.

**Vineyard**  
Very Special Vineyard and Bondar Rayner Vineyard McLaren Vale. Unknown clone planted on own roots in the '80s. 80m elevation, NW aspect. Clay over limestone. VSP spur pruned on permanent cordons. Sustainably managed.

|                  |                       |
|------------------|-----------------------|
| Alcohol<br>14.0% | Acidity<br>6.6g/L     |
| pH<br>3.59       | Cellaring<br>10 Years |

BODY



SWEETNESS



ACIDITY



TANNIN

