




BEYOND THE GLASS



All prices listed are LUC, discounts apply as follows:

Pouring	- 5%	5+ cases	- 7.5%
10+ cases	- 10%	26+ cases	- 12%
		52+ cases	- 15%

Key:

 = sustainably farmed fruit

Autumn Releases 2023

Pét Nat:

Toby - Heathcote Mouvèdre, Syrah, Grenache - \$17

0-5 days skin contact for all fruits. Bottled before going dry.

Zappy red fruit - citrus pith, red berries, cherries. Round mouthfeel.


White:

Fly - Riverland Marsanne - \$20 

Direct pressed to fairly neutral french oak for ferment and then rest.

Beeswax, acacia, mild apricot and quince lollies.

Orange:

Ginger - Riverland Marsanne and Bendigo Pinot Gris - \$19 

2 weeks skin contact Marsanne, 1 week for the Gris. Both had pumpovers every other day and punchdowns in between.

Stewed apricots. Green tea. Citrus tones with a broad mouthfeel.


Red:

Maggie - Redesdale (Heathcote) Syrah - \$22 

17 days on skins with daily pumpovers. French puncheon aged.

Blueberries and sour cherries. Pomegranate and a lick of leather.

Lighter and a bit brighter than your 'usual' syr/shz from Heathcote. Uplifting acid but round and gentle mouthfeel, without a lack of body - structured but not overwhelming.

Percy - Heathcote Grenache, Syrah, Mourvèdre - \$19 

2 weeks on skins, or thereabouts for these fruits, daily pumpovers. French oak rested.

Christmas pudding, rosemary, blackberries and raspberries.

A fair bit 'slower' than the Redesdale Syrah - think more body and less pace through the pallet. Riper fruits here, stewed berries and dense christmas pudding.

Lou - Heathcote Carménère - \$20 

2 weeks on skins with daily pumpovers. Neutral french oak rested.

Paprika, jalepeño, minty black plumb, dry and earthy.

Outside of our safety zone with Rhône fruits is our Carménère. A much more pungent and identifiable grape than most. Think dryer and smaller tannin structure, but more of them... Closer to the acid levels of the Syrah than the GSM.

Summer Releases 2022

Rosé:

Ruby - Heathcote Grenache/Syrah - \$17 🌍

Pressed to barrel for ferment after a half day soak on skins.

Bone dry, crisp, strawberries and cream and a gentle lashing of mild oak tannin (we used all of our least neutral oak on this wine for V22).



Spring Releases 2022

Skinsy White:

Disco Puppy - Riverland Marsanne - \$16.50 🌍

All done in tank, just shy of a week on skins. Broad, peachy and easy drinking, green tea leaf and mild spice. Sustainably farmed fruit from Ricca Terra.

