

OUR BRAND



The not-so-secret to happiness?

Taking the time to appreciate the small things.

Disco-ball sunsets that make the sky dance.

An ombre ocean as it transitions to ink.

Simple moments of the sublime. Which is pretty much our mantra for wine making: keep it as natural as possible and let the perfection of the fruit shine. Hero the clarity of Margaret River wines.

Then package them in a way that embraces living large, while treading lightly.

Giving you the freedom to drink in the wonder of the Small Things and LIVE UNBOTTLED®



OUR STORY

We are focused on a pretty simple philosophy - to make premium Western Australian wine sustainably and specifically for can.

Every time you open a Small Things Wine we want it to be the best wine in can experience you've ever had. It's our belief that 'where' you enjoy wine is more important than the container it comes in, whether it's a sunset on the beach, in a tent, an outdoor event, on a hike or even on a plane and cans come with a built-in glass and corkscrew. We are Western Australia's first 100% premium wine in can brand and all our wines are unfiltered, unfined, vegan, low intervention and tailored specifically for can.



We take the very best parcels of fruit from premium wine grape growing regions of Western Australia where we work closely with our vineyards to ensure that the very best fruit is delivered, vintage after vintage to guarantee that you have the best wine in can in your hand so you can...







SUSTAINABILITY

Sustainability matters to us and to our customers and there is overwhelming demand for us as manufacturers to provide the most sustainable option for our customers so they can be assured that with each purchase they are helping reduce the burden on our environment and contribute to change... and it starts with 'CANS'

cans are more recyclable (***High proportion of wine glass goes to landfill even if it gets disposed in your recycling bin) cans are cheaper to manufacture and use less energy cans are quicker to chill and use less energy cans are lighter to transport and use less energy cans are more convenient - especially where glass can be a problem or when you prefer a glass and not a bottle cans have already been a can 25 times before we select them

+75% of all the aluminum ever produced in the world is still in circulation today.

Our Vineyards and winery are all sustainably accredited and we have our own on-site canning facility which ensures we can reduce our carbon footprint further but it also allows us to manufacture to the highest possible standard eliminating the need for unnecessary additions like excess sulphur, copper and dimethyldicarbonate.









OUR WINES

Cans are so amazing for preserving freshness and quality and modern cans have no taste, just like bottles. We know this as we have been judged up against our bottle brothers and sisters- blind.... And we have the medals to prove it.



Sauvignon Blanc (2021)

Sourced from Karridale in southern Margaret River, 100% sauvignon blanc, single vineyard fruit. Machine harvested fruit, tank fermentation. Extended cold settling and minor SO2 added before canning Nov 2021. Classic Margaret River sauvignon blanc with aromas of lychee, white pear, lemon grass and orange blossom on the nose, hints of cut grass, lime zest and sea-spray. The palate brims with bright natural acidity and fine white fruit tannin, finishing fresh and brisk.





Chardonnay (2021)

Sourced from Karridale in southern Margaret River, 100% chardonnay, single vineyard fruit, 100% barrel fermented in aged French oak barrigues with a combination of wild and inoculated. Post ferment wines left on solids with an occasional stir before racking and extended cold settling to aid in clarification before a minimal amount of SO2 before canning in Nov 2021. Aromas of freshly cut stone fruit, untoasted cashews and lemon curd, descending into a palate of apricots, lightly toasted brioche and nectarines, bristling with fine line of fresh fruit tannin and a finish of puckering minerality and natural acidity.



SKU available in 16 x 250mL can cartons



Sourced from the unique cool climate Frankland River region in Western Australia, called 'gris' (or grey) after the French style this bright and aromatic 'fruit bomb' of a wine brims with notes of rose water, rock melon and grapefruit, spring blossoms. A little less than 15% Frankland River Gewürztraminer of is blended with machine harvested Pinot Gris which adds a rose petal, Turkish Delight element and we've given a nod to that in the gold mosaic pattern on our can.





SKU available in 16 x 250mL can cartons





Rose (2021)

The 2021 Rose is made from 100% Tempranillo fruit from the Carbunup region of Margaret River. The small parcel of fruit was machine harvested the first week of March and pressed off skins for fermentation in tank. Periodic racking off lees, extended cold settling aids clarification which helps us achieve a cellar bright clarity so we can avoid filtration. This dark pink Rosé has hints of Rhubarb, red apple and strawberries. Creamy textures on the palate give way to viscous layers of red fruit acidity and a quenching finish.

SKU available in 16 x 250mL can cartons







Pinot Noir (2021)

Sourced from the Pemberton region of WA, 100% Pinot Noir, Single Vineyard Fruit, was machine harvested early morning before the 3 hour truck trip to our MR winery. Fruit is lightly crushed and left on skins to cold soak for 3 days before fermentation kicks off. Post ferment wine is transferred to aged French oak for MLF and maturation before racking to tank for settling and SO2 add before canning in November 2021. A bright enticing nose of raspberries, allspice and red apple skin. Subtle tones of poached pear, clove and undergrowth guided by a bright red berry acidity and whispers of fruit tannin and smooth grip on the palette.





SKU available in 16 x 250mL can cartons



Shiraz (2021)

Sourced from the prestigious Frankland River region 100% shiraz, single vineyard fruit. This vineyard produces outstanding cool climate shiraz with deep ruby red colour, with notes of black fruits, red cherries and white peppercorns and cocoa. Machine harvested fruit left our vineyard early AM to arrive in the winery where the fruit is destemmed and crushed for fermentation. Maturation occurs in tank with micro additions of oxygen to improve colour and mouthfeel. Wine is canned unfiltered and unfined with minimal additions of sulphur.









SKU available in 16 x 250mL can cartons