



2025 NEGROAMARO

Negroamaro is native to the warm climate of Puglia in Southern Italy, where it is known for producing highly aromatic, deep coloured wine. In McLaren Vale, Negroamaro is a late-ripening variety showcasing classic varietal perfume with a bright line of acid.

Tasting notes

A bright crimson beauty in the glass and even more impressive on the nose. It has a 'pinot-esque' quality; spiced cherry, fresh raspberries, orange rind and aromatic herbs. The medium bodied palate has lively, fresh acidity, with pomegranate, wild strawberry and amaro flavours, and features incredible depth for a lighter weight wine. Negroamaro is full of rustic character and savoury complexity, with fine, long, chalky tannins.

Serving suggestion

A late afternoon grazing platter, generously laden with duck rillettes, crisp baguette slices, citrus marmalade and blanched green beans with a drizzle of truffle oil.

Winemaker says

Negroamaro is a very distinctive variety in the winery with its spiced and 'Campari'-like aromatics, a favourite aperitif in our household. Due to its low tannin and delicate aromatics profile we age this wine for only 10 months in old oak. We recommend serving chilled in the summer months.

Technical notes

Region (GI): 100% McLaren Vale
Varietal comp: 100% Negroamaro
Alcohol: 13.6%
Total acidity: 5.54 g/L
pH: 3.65
GF: 0.2 g/L

2025 vintage

2025 always had the potential to be an early vintage, and it delivered with our earliest shiraz pick in ten years on 5th February. Dry and generally warm conditions throughout spring and summer kept us keeping a close eye on vineyard canopies to ensure healthy vine balance. Every vintage throws its challenges, and this year was about making quick decisions and getting all our vineyards picked and into the winery with our final harvest on the 19th of March. The quality of the wines are strong with plenty of depth of flavour, and a great balance of power and finesse.

