

LOS HERMANOS

The fruit for our classic Spanish styles is sourced from premium Victorian cool climate regions. Los Hermanos means ‘the siblings’ and what more appropriate way to celebrate Rollo and Zoe’s influence in the family business. We realise it’s a bit indulgent, but we have always loved Spain, especially its food and wine.

GARNACHA BLANCA 2024

Garnacha Blanca (Grenache Blanc) originated in northeastern Spain, likely in Aragon, as a white mutation of Garnacha Tinta—one of Spain’s most widely planted red varieties. It later spread to Catalonia, where it is now extensively grown, and also gained a foothold in southern France, commonly featured in blends like white Châteauneuf-du-Pape. The variety yields full-bodied, aromatic wines with moderate acidity, showcasing notes of stone fruit, herbs, and a subtle nuttiness with age or oak influence.

VINTAGE

As has become the norm in Victoria, the 2024 ripening season brought a mix of challenging weather. A calm spring gave way to cool, wet, and windy conditions during flowering, significantly reducing yields—some vineyards producing just half of a typical crop. Despite ongoing rain, harvest conditions were generally favourable, and the low yields have resulted in high-quality fruit.

WINEMAKING

Grapes were whole bunch pressed and settled in stainless steel for 24 hours before being racked to a mix of barriques, puncheons, and stainless steel for fermentation, using a yeast strain selected to enhance the wine’s texture and aromatics. Sulphur was added to prevent malolactic fermentation, and the wine was aged in barrel for eight months before blending. It then spent a further three months in stainless steel prior to bottling.



TECHNICAL DATA

VITICULTURE

REGION *Heathcote*

BOTTLED WINE

ALCOHOL	13.5%
ACIDITY	6
PH	3.25
RESIDUAL SUGAR	<1.0
MALOLACTIC	0

TASTING NOTES

NOSE *Aromas of citrus blossom, ripe stone fruit and a hint of minerality*

PALATE *Bright & textural with citrus, peach, fennel and subtle spice*

DRINK WITH *Grilled lemon and herb chicken served with warm chickpea and roasted fennel salad.*

CELLARING *Drink now or within 5 years.*

