GEPPETTO

This range of classic French varieties is unashamedly designed for youthful drinking and is part of the family's quest to produce premium but affordable wines from grapes grown in several cool climate regions of Victoria.



SHIRAZ
2025

VINTAGE
The 2025 season stands among Victoria's best this century. Calm dry weather during flowering delivered ample fruit set – a rare treat compared to that of recent years. Summer then brought ideal conditions: moderate rain, no extreme heat, and steady ripening that preserved acidity, built structure, and intensified flavour. A truly exceptional vintage for whites and reds alike.

WINEMAKING
The hand-harvested grapes were destemmed to open fermenters where the fermentation process was allowed to commence spontaneously with naturally occurring yeast. The ferment was allowed to peak at a temperature of 32 degrees centigrade and was both hand plunged and pumped over regularly to extract colour, texture and flavour. A short maceration on the skins was allowed post ferment before the wine was pressed to a mixture of second and third use French oak barriques for maturation (eight months). It remained in barrel, with occasional rackings, prior to being assembled for filtration and bottling.

TECHNICAL DATA

VITICULTURE

REGION	*Grampians, Victoria*

BOTTLED WINE

ALCOHOL	*13.5%*
ACIDITY	*6 g/L*
PH	*3.42*
RESIDUAL SUGAR	*Dry*
MALOLACTIC	*100%*

No animal products were used in the production of this wine.

TASTING NOTES

NOSE	*Deeply coloured and fragrant, opening with ripe dark berries, plum and a lift of spice.*
PALATE	*Juicy cherry and blackberry flavours with cracked pepper, savoury liquorice and a fresh, lively finish.*
DRINK WITH	*Chargrilled lamb cutlets, peppered steak, smoky barbecue ribs, or a kangaroo burger.*