

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 2025

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

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

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 | 5.93 |
| PH | 3.1 |
| RESIDUAL SUGAR | <1.0 |
| MALOLACTIC | 0 |



TASTING NOTES

NOSE

Zesty grapefruit and mandarin peel with hints of jasmine tea and crushed almond.

PALATE

Lean and lively up front, then opens into ripe nectarine, citrus peel and savoury herbs, finishing with a taut, stony line.

DRINK WITH

Charred prawns with garlic and parsley, grilled halloumi and peach salad, roast chicken.

CELLARING

Drink now or within 5 years.

RRP

\$37