

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.

HOMENAJE

2025

Paying homage to a classic Catalanian red blend this wine spans a spectrum of characters with the result being far greater than the sum of its parts. With cool climate influences at the core of all three components, the Garnacha and Mataro provide spice and elegance, while the Tempranillo brings rich berry fruit characters and strong savoury tannins. Juicy natural acidity helps to lift and lengthen the palate while the absence of new oak during the ageing process ensures the wine displays a sense of place rather than winemaker 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

Each parcel was de-stemmed into small open fermenters, where wild yeast began fermentation. Hand plunging three times daily enhanced flavour and tannin extraction, with ferments peaking at 33°C. Once dry, the grapes were pressed, settled for 48 hours, then racked into third-use barriques. After 10 months of ageing, the varieties were blended in February 2025, lightly filtered and bottled without fining.



TECHNICAL DATA

VITICULTURE

REGION	King Valley & Heathcote
VARIETIES	50% Tempranillo, 25% Grenache, 25% Mataro

BOTTLED WINE

ALCOHOL	14%
ACIDITY	6
PH	3.6
RESIDUAL SUGAR	<1.0
MALOLACTIC	100%

TASTING NOTES

NOSE	Dark cherry and ripe plum, layered with warm spice.
PALATE	Generous berry fruit balanced by savoury notes and gently firm tannins, leading to a lingering finish.
DRINK WITH	Slow-cooked lamb shoulder, smoky chorizo and lentils, or roasted eggplant.
CELLARING	Drink now or over next 8 years.