

2024 McLaren Vale Picpoul



Vintage
2024

Region
McLaren Vale

Grape Variety
100% Estate Grown
Picpoul

Alcohol
11.5% alc/vol

Vineyard

Fruit was selected from Block 8C of Lloyd Brothers McLaren Vale Estate vineyard. Picpoul was grafted onto 20+ year old rootstock which allowed for all that energy to be focussed into establishing the new grafts.

Geology of the Adelaide Hills Estate

Located on the Blanche Point Formation in the Eocene group which is 56 to 34 million years in age. Glauconitic, fossiliferous calcareous siltstone with Tortachilla Limestone at base.

Winemaking

A cool vintage led to great flavour development at low baumes whilst retaining great acidity. Fruit from the estate was selectively harvested with just the freerun juice being used for this Picpoul. The juice was settled prior to a long, cool ferment which helped to maintain all the lovely notes from the idyllic 2024 vintage. Following ferment, the wine spent at least one month on lees with regular stirring to help build palate weight and mouthfeel. Vegan friendly.

Tasting Note

Pale in colour, this fresh Picpoul has lifted aromas of lemon myrtle, quince and citrus. The palate displays crisp green apples, quince and honeysuckle making it a lovely fresh, crisp drinking white wine. Best enjoyed chilled.

Food Suggestion

Originating from the South of France, Picpoul is famously paired with Oysters and seafood. Coffin Bay Oysters and Sellick's Salt and Pepper Squid is a favourite pairing locally. It is also extremely well suited to Asian cuisine such as an Asian Chicken Salad.