

WINEMAKERS

2025 Winemakers Classic Dry White

Tasting Notes

The Story

The Winemakers Range of wines are typically a blend of both the Margaret River and Swan Valley wine growing regions. The riper, richer notes from the Swan Valley compliment the elegant and sophisticated flavours from the cooler climate of Margaret River. These wines are about imminent drinkability and crafted to suit a wide range of food. Or simply enjoy a chilled glass on its own. As always, enjoy in moderation.

Grapes

A blend of Verdelho, Chenin Blanc, Semillon and Chardonnay

Origin

Western Australia - Swan Valley & Margaret River

Vintage

The South West of Western Australia experienced below-average rainfall leading into the growing season and the warmest spring temperatures on record for Western Australia. The weather pattern remained hot and dry throughout the growing season resulting in the warmest summer on record. Flowering, version, and ripening all occurred early which led to vintage commencing two weeks earlier than normal. Harvesting occurred at optimal ripeness, and the resulting wines are full of flavour and generosity.

Winemakers Blurb

This wine was made from Verdelho, Chenin Blanc, Semillon and Chardonnay grapes grown in the Swan Valley and Margaret wine regions. Fruit was picked in the cool of the night during the months of January and February then gently crushed, chilled and pressed to tank. After settling, the racked juice underwent a cool fermentation in stainless steel tanks to preserve the natural fruit flavours. Well suited to a wide range of foods, or simply enjoy on its own.

Drinking Notes

Abundant tropical fruits, citrus and passionfruit flavours abound. The aromas of the nose follow onto the palate. These flavours are carried by soft acidity leading to a sustained clean finish. Well balanced and wonderful length of flavour. This wine was crafted to enjoy whilst fresh and youthful. Serve well chilled. Add an ice cube or two to the glass to keep the wine cool during the summer months.

Wine Analysis

Alcohol 13.0%

pH 3.30

TA 6.0 g/L

