



VINTAGE

Mild winter in 2024 led to earlier than usual bud burst which resulted in an early vintage. The season was cool and wet again (just like 20, 21 & 23). The largest deluge of rain came in January (180mm) which presented a massive challenge for the vineyard team. Lots of hard work delivered the winery team a beautifully clean and ripe crop. Vintage at Rising started on 23rd February and finished on 15th March.

VINEYARD & VINIFICATION

Hand-picked from 415 Block on the 15th March, 2024. The final wine is a mix of destemmed fruit (50%) and whole bunch ferment (50%). Average time on skins was 10 days and the wines were all pressed off into old oak for 10 months maturation. Blended in January 2025 for bottling in February. The final wine is unfinned and unfiltered.

TASTING

Vibrant ruby red colour with lifted aromas of sour cherry and blueberries. There is a faint hint of crushed rock and deli meats on the nose that follows through to the palate – which is quite frisky! It has plenty of lively fruit and refreshing acidity with a supple, silky texture.

PAIRS WITH

Crispy pork Bánh Mì

ANALYSIS

13% Alc. 3.62 pH. 5.7g/L TA

