

2025

IN GOOD HANDS
MOURVÈDRE

Tasting Notes

Nose: Lifted, jubey, blackcurrant, liquorice, cloves, black pepper and a hint of chocolate.

Palate: Soft plums, bright violets, hint of liquorice. Lovely acidity adds to the juiciness of the palate and contribute to the length of the wine. Warm velvety tannins envelop the palate making this wine both imminently approachable and delicious.

Pairing: Grilled lamb chops with rosemary.

Cellaring: Drink now to enjoy its lip smacking jubey goodness!
Or cellar 7+ years.



Technical Notes

Vineyard: Single site Mourvèdre grown on ironstone gravel soils in Frankland River.
Grown as bush vines, giving low cropping, maximum flavour conditions for ripening.

Winery: Fruit was handpicked at optimum ripeness. 17% of the fruit was loaded into the tank as whole bunches before the balance was crushed over the top into an open fermenter.
Fermentation was encouraged, and the ferment was plunged twice daily. Once dry, the fruit was pressed to older french oak, where it matured for 10 months, before being blended and bottled.

Fermentation: Open fermenter with 17% whole bunch.

ABV (%): 13
Acidity (g/L): 6.02
Sugar (g/L): 0

LENTON BRAE · L|B · MARGARET RIVER ·