



2025 10X Field Blend

Our Thoughts

A new wine in the 10X range. A blend of Riesling, Fiano, Friulano and Gewürztraminer from two of our 'down the hill' vineyards. Lush gooseberry, pink musk and lychee are alluring and glide gracefully into a green peppercorn, lime and spiced palate. An aromatic, refreshing and enticing wine with a soft saline nature and fine edge.

Vintage Comment

The 2025 vintage was magnificent. Moderate warm days, cool nights and dry conditions throughout the Summer and Autumn provided ideal ripening conditions. Healthy and balanced canopies across all sites produced wonderful flavours and acidity and excellent fruit quality.

Harvest Date :: Yield

Hand picked 4th – 23rd March 2025 ::
5 – 7t/ha

Vineyards :: Varietals

Hunts Road, Mihaly :: Riesling, Fiano,
Friulano, Gewürztraminer

Baume :: pH :: TA

11.8 – 12.5 :: 3.10 – 3.29 :: 7.2 – 8.8 g/L

Winemaking

Handpicked fruit was whole bunch pressed to a combination of stainless steel and concrete vessels before being racked to tank, including the light lees.

A cooler wild fermentation was preferred for this wine to preserve fresh primary fruit characters and natural acidity while using the lees to create some added layers of complexity. Once individual parcels were

blended, the wine was lightly fined and filtered before bottling.

Aging

3 months in stainless steel

Finished residual sugar :: pH :: TA

Dry :: 3.25 :: 7.5g/L

Alcohol

12.5 % (7.4 standard drinks/750ml bottle)

Production

Bottled July 2025 :: screwcap

Food Pairing

Salt and pepper whiting with grapefruit salad and fresh herbs :: serve at 10 – 13°C

Best Drinking

2025 – 2028

