



DOUGLAS GULLY

GRENACHE - BLEWITT SPRINGS, MCLAREN VALE

VINTAGE 2025



VINEYARD

Douglas Gully sits at 150 metres on a north-facing slope in Blewitt Springs, planted to bush vine Grenache in 1948 and farmed today by Fred Howard. The deep sand is free-draining and low in nutrition, and the vineyard is dry grown, so the vines crop lightly and the berries come in small and concentrated. The north-facing aspect brings the fruit to full ripeness while cooling afternoon air off the coast holds the acidity.

HARVEST

2025 was the driest season in McLaren Vale since 2003. Warm daily maximums brought budburst nearly a fortnight early, and a warm, dry, calm flowering gave a short, even fruit set with minimal disease pressure. Consistent warmth pushed veraison and vintage forward to the earliest start in memory, and although a four-day heatwave arrived in early February the fruit held up, carrying remarkable concentration in small to average berries. We picked the Douglas Gully Vineyard by hand early in the morning.

WINEMAKING

Handpicked fruit is wild fermented with significant whole bunch, worked gently to keep extraction light. Neutral puncheons shape the wine without marking it, and what comes through is generosity – dark, brambly fruit with real power behind it, carried on silky tannins.

TECHNICAL

VARIETY

100% Grenache

REGION

Blewitt Springs, McLaren Vale, SA

ALCOHOL

14.4% ABV

pH / TA

3.51 / 6.54 g/L

ÉLEVAGE

Neutral puncheons, 14 months

PRODUCTION

1,388 Bottles

