

HERITAGE RELEASE BAROSSA FRONTIGNAC 2025

Heritage

The Heritage Release Frontignac is a new take on a traditional white variety that thrives in the Barossa climate. This wine was made to be fun and is the ideal step into premium Barossa wines for those who prefer fruit driven, juicy white wines.

The label is a throwback to the heritage of the Chateau with one of the original Château Tanunda labels from the 1970s.

Vineyard

This special release wine was picked in the cool of the night from a single vineyard in the Lyndoch zone of the Barossa Valley. Also known as Muscat, the Frontignac grape variety thrives in the Barossa and has been known for producing a range of wines from sweet table wines, to fortified dessert wines. This wine is in the off-dry table wine category.

Winemaking

Harvested in the cool of the night from a select vineyard in Lyndoch, the grapes were basket-pressed before a cool ferment of 19-22C to preserve the aromas. Bottled with a slight spritz to enhance the fresh fruit and crisp nature of the wine.

Tasting note

This wine is packed with floral notes of orange blossom, honeysuckle, ginger and citrus. Light and lively with flavours of nectarine, juicy orange and tropical fruits. Crisp and refreshing, this is the perfect partner for spicy asian dishes, or simply enjoyed chilled with great friends and a sunny afternoon.

Alc/Vol: 11.9%

Winemaker: Jeremy Ottawa

TA: 6.6 g/l

Closure: Screw Cap

RS: 16 g/l

Maturation: Zero

pH: 3.2

Ideal Drinking: 2025-2028

