

# rada

## 2025 TASMANIA



### Vineyard

This is the first time we have been able to release a Pinot Noir and Gamay blend of our popular Rada wine, modelled on the Burgundian Passetoutgrains or PTG wines, which literally translates to 'toss it all in'. The Pinot Noir comes from a small vineyard just outside of Richmond, while the Gamay is from a small block we planted at our Palisander Vineyard in Tea Tree planted in 2021 to two clones, BGY19 and 222. Both vineyards are primarily brown dermosol on Jurassic dolerite, and the vines are cane pruned and trained to a VSP canopy, with green harvesting and shoot thinning in spring and summer where necessary.

### Vintage

With relatively normal winter rainfall, budburst commenced on cue in mid-September. Cool spring conditions (and a frost scare on 26 October) for the next few weeks restricted rapid shoot growth until soil temperatures started to warm up in early November. Some welcome rainfall in late December kept things ticking along with warm weather conditions contributing to an early and even flowering across the Coal River Valley. The warm conditions continued through the start of 2025 with a couple of heat spurts in late January and February pushing all varieties through veraison relatively quickly. The dry and warm conditions resulted in optimal conditions across all blocks with larger than average bunch weights recorded as harvesting started in mid-March.

### Tasting Notes

A balance of rosewater and spicy Bing cherry fruit on the nose backed by some savoury white miso undertones. Lithe and bright with a firm acid line on the palate, laced with silty and chewy tannins. There is a persistent, grounded finish but with an inviting suppleness.

### Rada Penfold

Rada Penfold, of the eponymous Penfold family, in the 1970s 'was involved in public relations for the company and wrote a wine column (a relatively new phenomenon) for the Sydney Morning Herald, ostensibly aimed at encouraging consumers to drink more table wine... Ever the party throwing socialite Rada Penfold-Collins (as she became known after her marriage) approached Penfolds winemaker Max Schubert and asked him to create a new wine for an important party. He and his team came up with a sparkling blue wine and it was such a hit at the party that Rada (who had a seat on the board) suggested it be made commercially.' *Jeni Port - Crushed by Women*

### Artwork

The artwork for the Rada label was commissioned from talented Hobart artist Kate Piekutowski: [www.katepiekutowskiartwork.com](http://www.katepiekutowskiartwork.com)

### Technical Information

- The grapes for the Pinot Noir portion of this wine were picked on 14 March at 12 baumé, with the BGY19 Gamay clone harvested on 16 April and the 222 clone a week later on 22 April.
- All the Pinot Noir was destemmed while both the Gamay picks underwent carbonic maceration for 10 days prior to being destemmed and fermented out.
- The Pinot Noir parcels were cold soaked for three days prior to being warmed up for wild ferment (by indigenous yeasts) which lasted for about seven days prior to being pressed to tank.
- Racked off gross lees to older Francois Freres and Ermitage French oak puncheons the next day with six months in oak on fine lees prior to preparing for bottling.
- Final blend: 65% Pinot Noir and 35% Gamay.
- Bottled 14 October 2025: 12% alc., 3.38pH, 5.6g/L TA

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