

La KOOY!

CHENIN ROCKS

2025 MARGARET RIVER

Tasting Notes

fresh gala apples, pears and jungle juice with delicate wafts of sea spray and oyster shell. Subtle flinty, barrel fermentation characters add complexity. A wonderful array of nashi pear and crunchy tropical fruits, layered with creamy texture, innerality and tangy acidity - mouthwatering.

Vintage

The 2025 vintage delivered a return to balanced growing conditions across Margaret River and Geographe, producing wines of exceptional vibrancy and concentrated flavour development.

Following average winter rainfall, the season began promisingly with steady budburst in September and even flowering through late October and early November. Consistent, mild conditions supported uniform shoot growth and berry development, with veraison starting over the Christmas period.

The season's challenge came from bird pressure due to inconsistent Marri blossom across both regions. Diligent netting proved essential.

Our 2025 whites display remarkable freshness and varietal intensity, whilst the reds have impressive depth of colour, bright fruit expression, and refined tannin structure.

This vintage in a word – exciting!

Winemaking

Our first Chenin Blanc sourced from a single vineyard in Yallingup subregion. Fruit was pressed without any crushing, with the high solids juice undergoing wild fermentation in French oak barriques (17% new). After fermentation, the barrels were topped with our granite stones and rolled monthly over six months, stirring up the lees and adding extra surface area, increasing the texture derived from lees contact. We love this 'rock and roll' technique - in fact, it Rocks! The result was a unique blend . . . 'Chenin Rocks'.

Quick Notes

Vintage: 2025

Winemakers: Eloise Jarvis and Glenn Goodall

Variety: 100% Chenin Blanc

Region: 100% Margaret River

Harvest: Machine on 27 February

Alcohol: 13.0%

Titrateable acidity: 7.5 g/L

pH: 3.25

Residual Sugar: <2 g/L

Oak: Barrel fermented in French barriques with 17% new

Fermentation: 100% natural

Bottled: 27 August 2024

Production: 130 dozen

Note: Vegan friendly

