

Wadandi Country Chardonnay 2023

Munda (land, terroir)

Margaret River, Western Australia

Some of the oldest geology on Earth, where rolling vineyards sit atop ancient granite bedrocks that form part of the Yilgarn Craton - a geological formation over 2.5 billion years old. These bedrocks have weathered into ironstone gravel, loamy sands, and limestone-rich soils, often layered in deep laterite. Soils here retain moisture well yet drain freely, fostering slow, even ripening.

Cooling maritime breezes that flow off the Indian Ocean temper summer heat and extend ripening periods. Wines from this region are shaped as much by ocean wind and ancient granite as by vine or barrel. This is Wadandi munda – enduring, elemental, and quietly exacting.



Vintage

2023 delivered one of Margaret River's most consistent vintages in recent memory. Winter rainfall replenished soil moisture, setting up healthy vine canopies ahead of a dry, mild summer. These stable growing conditions resulted in an extended ripening window – perfect for Chardonnay. The fruit was harvested with excellent natural acidity, refined flavour development, and a bright, saline edge that reflects both site and season.

Tasting Notes

Complex and enticing, the nose reveals savoury mineral tones, oatmeal, and spice layered with white peach and delicate citrus florals. The palate offers flavours of white stone fruit and pear, with subtle cashew notes from oak influence. A gently textured mid-palate leads to a bright, focused finish, driven by fine lemon-cherbet acidity.

Harvest

Hand-harvested in the cool morning hours of mid-February, during the Bunuru season – the Noongar time of adolescence, marked by white flowers and warm breezes.

FERMENTATION	Barrel fermented in a mix of new and seasoned French oak barriques
TREATMENT	Matured for nine months on lees in barrel prior to blending; further three months' maturation in tank prior to bottling
CELLARING	Seven to ten years in optimum cellaring conditions
SERVING	10 - 13 C, in a generously sized glass
ALCOHOL	13.5%
CLOSURE	Stelven (screwcap)

M

Munda Wines isn't about playing safe. It's about playing *true*. We craft expressive, benchmark wines that capture the singular munda of each region. More than just terroir, munda speaks to the deeply rooted character of place – its soil, its contours, its ancient geology. The wind that threads through a particular gully. The warmth held in granite at dusk. The invisible imprint of time.

By acknowledging and elevating Traditional Countries through wine, we hope to offer something both accessible and meaningful: a conversation that begins in the glass, but reaches far beyond it.

Kaurna Country Syrah 2022

Munda (land, terroir)

This Syrah hails from Blewitt Springs – a subregion of McLaren Vale defined by its ancient dunes, elevated sites, and free-draining sandy soils. The land here is part of the Pirramimma sandstone system, dating back over 50 million years, interspersed with ironstone and quartz-rich layers. These lean, well-aerated soils force the vines to work hard, producing grapes of intensity and aromatic lift.

The vineyard sits around 200 metres above sea level and is moderated by cooling afternoon sea breezes from Gulf St Vincent. This maritime influence slows ripening and preserves freshness – giving rise to a Syrah that balances vivid fruit with spice and graceful structure.

This is Kaurna munda – shaped by wind, ironstone, and the steady breath of the ocean.

Vintage

The 2022 vintage in McLaren Vale was exceptional, with a mild, consistent growing season influenced by a La Nina weather system. This also meant lower-than-average rainfall which in turn produced excellent quality fruit. The wines of 2022 reflect this quality, with intense fruit flavours and a bright, natural acidity. A vintage to remember!

Harvest

Handpicked in the cool early morning hours to preserve fruit vibrancy.

Tasting Notes

Aromatic and expressive, the nose reveals blueberries, dark cherry, floral lift and spice. On the palate, blueberry, plum and dark cherry burst forward, supported by notes of red flowers, cacao and layers of cooking spice. Medium to full bodied with the hallmark sandy-biscuity tannins of Blewitt Springs carrying through a long, elegant finish.



FERMENTATION

Partially destemmed, with 10% whole bunch retained and the remainder fermented as whole berries. Wild yeast fermentation ran for 10 days

TREATMENT

Matured for 16 months in a combination of second- and third-use French oak puncheons and hogsheads to highlight fruit purity

CELLARING

Will age gracefully over 8 to 10 years under careful cellaring

SERVING

13-15 C (cellar temperature)

ALCOHOL

14%

CLOSURE

Stelven (screwcap)

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Potawurutj Cabernet Sauvignon 2023

Munda (land, terroir)

The Padthaway wine region lies along South Australia's Limestone Coast, where ancient seabeds, red-brown earths, and terra rossa soils shape the landscape. Most vineyards sit atop a shallow ridge along the western slope of the West Naracoorte Range, with red clay over limestone soils lending power, perfume, and structure to the fruit.

Our Cabernet is sourced from a blend of lower country with red-brown clay loams (80%) and elevated sites with deep volcanic soils and granite influence (20%), delivering body and lift in equal measure. The maritime-moderated climate, while warmest within the Limestone Coast, maintains balance through cool nights and a long growing season. This is Potawurutj munda – open, fertile, and powerful, with deep roots in stone and sea

Harvest

Machine harvested in the cool early hours of the morning to retain vibrancy and tannin structure.

Vintage

The 2023 season was one of patience and reward. A cool spring and mild summer delayed ripening and reduced yields slightly, but excellent autumn conditions allowed for slow flavour development and pristine fruit quality. Wines from Padthaway in 2023 show richness, depth, and aromatic precision—an outstanding vintage, particularly for Cabernet Sauvignon.

Tasting Notes

Lifted aromatics of blueberry, violets, and dry autumn leaves. The palate is medium to full bodied, with fresh varietal cassis and blood plum, layered with dark cherry, mocha, and a whisper of cedar. Fine tannins and bright acidity carry the wine to a long, structured finish.



FERMENTATION

De-stemmed and crushed, then fermented in a mix of open and static fermenters. Skins contact for 8–10 days.

TREATMENT

Aged in a combination of second- and third-use French oak hogsheads for 12 months.

CELLARING

Drinking beautifully now, with potential to evolve gracefully over the next 8–12 years.

SERVING

15–16°C

ALCOHOL

14%

CLOSURE

Stelven (screwcap)

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Wurundjeri Country Pinot Noir 2023

Munda (land, terroir)

The Yarra Valley is a place of convergence. Deep-red volcanic soils, formed by lava flows up to 23 million years ago, dominate the southern reaches. These soils are layered with granitic and sedimentary influences, including Silurian sandstone and clay-loam duplex soils from the valley's northern slopes. The landscape carries echoes of ancient eruptions and river-carved floodplains – its character embedded in bends, ridges, and gravelled contours.

These undulating hills offer well-drained soils and cool-climate, elevated conditions ideal ripening for Pinot Noir and preserving acidity and aromatic purity. Wines from this region show a finely tuned balance of brightness, structure, and earthy restraint.

This is Wurundjeri munda – layered, living, and ancient.



Vintage

The vintage was cool, long, and delicately balanced. A wet and mild spring delayed budburst and early growth, resulting in naturally lower yields but exceptional flavour concentration. The region experienced ideal harvest conditions with mild days and cool nights, extending the ripening window for Pinot Noir. Winemakers reported excellent colour, fine tannin development, and expressive aromatics.

Tasting Notes

At first approach, red cherry and berry fruits combine with earthy spice - cardamom and white pepper - with hints of rose and leafiness presenting an appealing and varietal aromatic wine.

On the palate, bright red and dark cherry fruit flavours combine with leafy and earthy forest flavours. A fresh and vibrant medium weight palate with good acidity and fine and long, elegant tannins.

Harvest

A number of separate pickings over mid-March allowed for site specific harvesting, in the cool of early morning.

FERMENTATION	Traditional open fermenters; wild yeast fermentation. Gentle pump overs twice a day ensured soft tannin extraction, followed by slow, soft pressing
TREATMENT	Matured in French Oak barrels- with 20% new barriques, for 10 months
CELLARING	Vibrant and elegant in youth; will age and develop for seven to ten years
SERVING	13-16 C (cellar temperature)
ALCOHOL	13%
CLOSURE	Stelven (screwcap)

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