

ATTWOODS

'vin de folie' rouge 2025



LEGEND
AUSTRALIAN WINE IMPORTS

Winemaker: Troy Walsh

Grape(s): 60% Pinot Noir, 40% Cabernet Franc

GI: Victoria

Site(s): Estate fruit from Glenlyon, Macedon Ranges, and in Colac, an up and coming area 1 hour southwest of Glenlyon

Vintage notes: The 2025 season for Macedon Ranges started positive early, with generous winter rainfall and a mild spring supporting even flowering and healthy vine growth. Cool, settled summer conditions allowed grapes to ripen slowly and evenly, preserving natural acidity and developing balanced flavors. The longer hangtime thanks to a cool and dry early autumn is exactly what the cabernet franc portion needed. Overall, the 2025 vintage delivers vibrant red fruits with a softer emphasis on savory elements generally associated with Cabernet Franc.

Vineyard notes: Attwoods took over management of their estate vineyard, on the outskirts of the Macedon Ranges, in 2019, with their first harvest of premium fruit in 2020. A perfect site for cool climate winemaking, these 26-year-old vines at Glenlyon span 5 acres, at an altitude of 500m, with quartz, basalt, clay soils. Low yielding, small quantities of fruit naturally high in acid come off this site. Organically farmed (not certified).

Winemaking: Grape varieties fermented separately in open wooden or concrete fermenters, (native yeast) fully destemmed. Spends 10 months in old oak before being assembled and bottled and released the following year. Only add is a small amount of sulphur at bottling.

Closure: Stelvin **ABV:** 13%

Winery tasting notes: Fresh and juicy style, reminiscent of pineau d'aunis/cab franc blends from the Loire Valley, Vin de Folie rouge leads with a nose of fresh raspberry, mulberry, river mint, graphite, ginger, and river rock. The wine is fresh but textural with a long, acid driven finish.

Production size: 350 dozen