

LLOYD BROTHERS

2025 Adelaide Hills Estate Picpoul



Vintage
2025

Region
Adelaide Hills

Grape Variety
100% Estate Grown
Picpoul

Alcohol
12.0% alc/vol

Vineyard

Fruit was selected from Block 10 of Lloyd Brothers Adelaide Hills vineyard on The Range. (Kuitpo) Picpoul was grafted onto 20+ year old rootstock which allowed for all that energy to be focussed into establishing the new grafts.

Geology of the Adelaide Hills Estate

Located on the Burra Group Geology which is some of the oldest in the region: c. 750 million years. More particularly the Belair Subgroup which is laminated, grey siltstone.

Winemaking

Grapes were selectively at low baumes, whilst retaining natural acidity. Fruit from the estate vineyard was crushed and gently airbag pressed. The juice was settled prior to a long, cool ferment, which helped to maintain all the lovely notes from the 2025 vintage. Following fermentation, the wine was aged on lees for at least one month, with regular stirring to build palate weight and mouthfeel. Vegan friendly.

Tasting Note

Pale in colour with a green tinge, this bright, fresh Picpoul has lifted aromas of lemon grass, white blossom, and citrus edge. The palate displays apples, honeysuckle, lime sherbet and lemon pith with mouthwatering freshness.

Food Suggestion

Picpoul, with its natural freshness, pairs perfectly with oysters and shellfish, but also cuts through fried or other rich, fatty foods.