



CONGRUOUS

VINTAGE 2023 • CHENIN BLANC & SEMILLON



93 POINTS

“Hungarian oak, wild ferment, lees contact, a blending of the two varieties. There’s a strong thought process in bringing this wine to life. It’s all about grip and texture, and though lemon oil, ginger, pink grapefruit, sea spray and green almond can be listed as characters, the main program here is delivering a medium weight-ish, textural white wine of distinguished character (and drinkability, of course). Nails it. Compelling.”

Mike Bennie, WBM July/August Edition 2024

91 POINTS

“Some of this Barossa white blend went into (Hungarian) oak; most went into stainless steel. It’s grown organically. This is a dry white wine with both texture and personality aplenty. It’s herbal, it’s smoky, it’s (burnt) buttery and it’s slipped with lemony, slatey, pear-like fruit. There’s almost more texture than flavour, and there’s certainly more personality than both. It needs food but this is a good drink; a touch sherried, smoky in a good way, herbs in the background, slipped with butter.”

Campbell Mattinson, The Winefront, 21 June 2024

