castle
rock
estate

2026

Grüner Veltliner
Porongurup

The signature white grape variety of Austria, Grüner Veltliner is well suited to our premium cool climate viticulture and winemaking at Castle Rock Estate.

All estate fruit. Handpicked, whole bunch pressed, free run juice and medium pressings combined. Light settling before being racked to barrel with some solids. Fermented and matured in seasoned French oak puncheons and barriques. Left on lees for 4-5months with no stirring.

Bright, straw colour. Nose is very perfumed and pretty, lots of floral notes mixed with ripe pears and hints of crushed nuts. The palate is immediately supple, rich and juicy. Delicate acidity flows through bright fruit flavours – reminiscent of biting into a ripe pear. Lees contact sees a very fine texture, and a nutty savoury edge. This is very easy drinking!

FOOD ACCOMPANIMENT

Traditions would suggest roast pork or veal schnitzel; however our local spin would be Fish & Chips on a warm sunny day.

CELLARING POTENTIAL

Ready to drink on release but can be cellared up to 10 years.

TECHNICAL

Harvest Date: 9th March 2026
Bottling Date: 20 August 2026
Alc: 11.9%
pH: 3.24
T.A.: 6.2g/L

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