

# OSSA 'White Label' Pinot Meunier 2025

## Winemaking

Fruit was sourced from the Strelley Farm vineyard in the Coal River Valley.

The grapes were harvested on 7 April and destemmed into open-top fermenters.

Gentle hand plunging twice daily aimed to retain the delicate floral aromas rather than macerating heavily and extracting too much tannin.

On 16 April, the wine was pressed off to large-format seasoned French oak and given five months in barrel before bottling.

100% Pinot Meunier  
G.I: Tasmania  
Production: 400 dozen  
Harvest: 7 April  
Alc: 13 %  
pH: 3.53  
TA: 5.76 g/L  
R.S: < 1 g/L

## Vintage 2025

A dream growing season with weather relatively uniform across Tasmania.

Temperatures were above the long-term average without reaching extremes.

As a result, the 2025 harvest arrived earlier and progressed quickly, ultimately delivering strong yields and excellent fruit quality.

## Tasting Notes

A pure, bright and expressive wine with red fruit aromas of raspberry, strawberry and rhubarb and delicate florals. Silky, understated, with no dominating oak, just luminous fruit and fine chalky tannins.

### 90 Points

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The Real Review  
January 2026

Light ruby red colour with a touch of purple at the rim. Raspberry and bramble aromatics. Raspberry, rosemary and beetroot leaf on the palate, zippy acidity keeps it fresh with a hint of polished lift. Decent length and drive, built around acidity rather than tannins, and it will suit drinking with a bit of chill. Stuart Knox.

