



L A K E B R E E Z E
L A N G H O R N E C R E E K

2025 Pecorino

An exciting, recent addition to the Lake Breeze stable of Italian varieties. Pecorino is an ancient grape variety originating in Italy's Abruzzo and Marche regions which has been undergoing a bit of a reawakening in Italy over the past decade or so. This second release is amongst the first of a handful of Australian versions which have crept on to the market more recently.

Langhorne Creek's maritime climate has helped to deliver a wine with both generosity and bright acidity. Pecorino offers a different flavour profile to our other wines, being a fuller and riper style than our Vermentino.

The super flavoursome grapes were harvested at full ripeness with high natural acidity prior to pressing and settling. 30% of the wine went through a natural ferment in seasoned French oak with the remaining wine cool fermented in tank with cultured yeast. Blended together after 3 months on lees prior to bottling in June.

It displays subtle floral notes, along with white peach and almond and the palate has a lovely texture and a mouthwatering, long finish.

