



Dog Lake

Dear Friends,

It's been a long wait, but we are finally getting our Shiraz 2025 released!

Low-yielding vines from Block No 5 under perfect growing conditions yielded 19 barrels of what our wine maker, Matt Schmidt, regards as "superior". Again, friends participated in our Vendimia 2025. The handpicked grapes were added to the batch of 5 tons altogether. The wine matured in new Oak barrels for 12 months. This unique wine is vibrant and complex, very enjoyable

We expect this release under the Dog Lake Label featuring "LUIS", our Blue Heeler (Australian Cattle Dog)..be amazing stuff as the Block No.5 Shiraz 2024, which is a 100% handpicked reserve. All of the 2024 vintage rested in Oak barrels for 18 months, and so for the 2025 vintage, apart from this new release, we have selected some barrels to keep maturing until the end of the year and will release it as our Special Reserve.

The result of this new release is a young, fresh wine to enjoy now or cellar for a greater experience. You will be able to enjoy two different wines out of the same vintage from a single vineyard.



Bunch Selected grapes used on Carbonic Maceration batch will bring amazing character to this vintage 2026.

VENDIMIA 2026

We did it again in 2026. Around 25 friends joined us for our Vendimia event. Helping us complete another successful harvest at Dog Lake vineyard. We had a great day together harvesting, playing games and BBQ, plenty of good moments shared throughout the event. Thank you to everyone who came and made it such a fun day picking grapes for what sure will be another great wine.



To grab some wine, please contact

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