

de iuliis



2024 Steven Vineyard Pecorino

Region

Hunter Valley

The Single Vineyard range reveals the unique character of the Hunter Valley's finest vineyards. Produced in small quantities and only in exceptional vintages, the wines are brought to life using modern viticultural and winemaking techniques.



The Story

Pecorino is the native white variety from the Abruzzo region where the De Iuliis family immigrated from.

A trip to Abruzzo in 2022, inspired Mike to pay homage to winemaking of the region and so, the release of the 2024 Steven Vineyard Pecorino marks a new stylistic direction for our pecorino.

The Wine

The grapes were handpicked, and basket pressed for a gentle extraction in the winery. The juice was then transferred to neutral French oak barriques to increase texture and palate weight. The use of indigenous yeast aids in building complexity into the finished wine. Aged in barrel for 9 months on full lees was used to increase the palate texture to give creaminess and soften the naturally high acidity.

The Vintage

Excellent growing conditions in 2024 led to the production of this outstanding wine. Low yielding and high quality for these grapes.

We were the first in the Hunter to plant Pecorino in 2020. In 2024, we extended the original vineyard with additional plantings.

The vines are planted on the alluvial, sandy flats of our Steven Vineyard.

The Potential

The 2024 vintage was made in a slightly more complex style to add palate weight and textuality.

It has the potential to cellar for 3-5 years.

The Match

Italian food with Italian varietals is a match made in foodie heaven.

The zippy salinity and palate weight with pair perfectly with calamari fritti, Cavolo Nero pesto pappardelle, or Risotto alla Milanese.

Buon appetito!