



# HARVEST

Winter 2025



Château Biac, Bordeaux, France

## Barriques & Bordeaux

In 1979, our founder and winemaker John Cassegrain visited Bordeaux. He studied the use of botrytis to make dessert wines, wild yeast in natural fermentation, méthode traditionnelle for sparkling, and french oak barrels. This trip also shaped his approach to the varieties whose origins are traced back to the Bordeaux region.

Botrytis is a fungus that concentrates grape sugars for sweet wines. This inspired Cassegrain's Noble Cuvée, a dessert wine rare in Australia due to the precision botrytis requires. Other regions, notably Germany's Mosel, Hungary's Tokaj, and Australia's Riverina, also use botrytis for similar styles.

Natural fermentation is when wild yeast growing on the grape skins are used for the fermentation process. Wild yeast adds unique aromas but is slower than commercial yeast. We were the first winery in Australia to map how wild yeast evolves during fermentation. Now many wineries use natural fermentation as one of their core techniques, from Margaret River in Australia to California in the United States.

Our méthode traditionnelle sparkling wines follow Champagne's labour-intensive process, with secondary fermentation in the bottle, creating fine bubbles. This technique is also used in Tasmania and Franciacorta, Italy.

We age wines in French oak barrels, to impart vanilla and spice notes while structuring the wine. French oak, sourced from forests like Allier, is favoured for its subtle tannins. The barrels' tight grain ensures gradual flavour integration, enhancing varieties like Chardonnay and Cabernet Sauvignon. The barrels range between 225 litres (Barrique) up to 4,500 litres (Foudre).

The core varieties grown in Bordeaux have inspired wines many of our wines, utilising the varieties of Cabernet Franc, Cabernet Sauvignon, Merlot, Petit Verdot, Sauvignon Blanc, and Sémillon.

By combining botrytis, natural fermentation, French oak, and méthode traditionnelle, Cassegrain connects its French heritage to global winemaking practices, crafting wines that reflect both tradition and place.

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**Cassegrain**  
A taste of tradition



**“Our méthode traditionnelle sparkling range will see new additions to celebrate our forty year anniversary.”**

## **A Note from our Chief Winemaker** **Alex Cassegrain**

The past three months at Cassegrain Wines have been a stella period on the winemaking front. We finished our grape receival on April 9th with some Malbec from Orange in the Central Ranges region. This was an earlier finish than we've had in past years, which meant I managed to get a few days out of the cellar to enjoy Easter with the family.

For the most part, our 2025 whites are resting in stainless steel tanks to preserve their fruit aromas and delicate palates, with the exception of our Verdelho, which again has led the vintage with the first to be bottled. Our White Label Verdelho has its own legacy, with it constantly being a customer favourite. The 2025 vintage has lively pineapple and citrus flavours, makes me excited about what this wine will achieve in the coming months.

Onto our reds, they are now maturing in mostly French oak barrels; a mix of 225L up to 4500L, with each barrel size matched specifically to various parcels of fruit to suit each wine's structure. Over winter, they will gain depth through oak integration and gentle oxygen exchange, balancing tannins and fruit. I taste these regularly, letting the wines guide the decisions I need to make to enhance their varietal character.

On a team front, it was a pleasure working with our French vintage winemaker, Antoine Saint-Martin. He finished mid-April, leaving for Sydney to continue his 'bottled' wine education with top sommeliers. Antoine's contribution in the cellar was great, and his character will be missed by the team. We are excited to follow where his career takes him back home in France.

Looking towards the end of the year, our méthode traditionnelle sparkling range will see new additions to celebrate our forty year anniversary. Crafted with time-intensive secondary fermentation and lees ageing to reflect the quality you have come to know.

Thank you for your support and enthusiasm whilst I've been in the cellar these past few months, and I look forward to sharing more of the 2025 vintage over the coming months – and raising a glass with each with you!

Chief Winemaker,  
Alex Cassegrain



## French Traditions

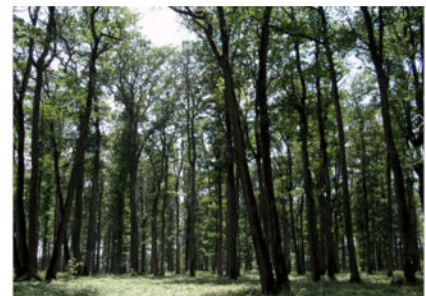
### French tradition encompasses a multitude of winemaking techniques, notably with the use of oak.

Up until the 1600s, most wines were stored and sold in wooden barrels. Oak Barrels have three major contributions to wine. Firstly, it adds flavour compounds such as aromas of vanilla, clove, smoke, and coconut. Secondly, it makes the wine taste smoother through the slow ingress of oxygen. Thirdly, it is the perfect environment for Malolactic Fermentation to occur, converting the malic acid to lactic acid, making it taste creamier.



Our winemaker selects the barrels based on their age and size, depending on the intensity of the characteristics he wants to extract. Larger barrels infuse less oak lactones and oxygen, and each time an oak barrel is used the oak flavour that can be imparted diminishes. The barrels we use range between 225 litres (Barrique) up to 4,500 litres (Foudre, pictured left). We keep the barrels for up to 10 years.

Cassegrain's heritage is reflected in the oak we choose for our barrels. Our predominant choice is French oak, and occasionally Hungarian oak. French and Hungarian oak are quite dense, so they impart less oak lactones and oxygen than other oak's, allowing for finer control and finding the perfect balance for lighter style wines. John Cassegrain recalls we were the first winery in Australia to import and use Hungarian oak.



Only about two oak barrels can be made per oak tree, which takes several decades to grow. The process of making a wine barrel is complex. The professional craftspeople who make barrels are known as 'coopers'. Cooper's move raised barrels from fire to fire to execute the bending of oak staves into the classic shape of a barrel. Pictured left are Bordeaux-style barrique's.



# New Releases

## White



### 2025 White Label Verdelho

Region: Hunter Valley

Climate: Warm-Temperate

Alcohol: 12.5%

Food Pairing: Spicy Asian dishes with fish

Cellaring: Enjoy now

#### ***Technical Details***

In contrast to previous vintages, our 2025 Verdelho was selected from a warm climate vineyard. The consistent warm weather throughout the growing season was perfect for flavour development, and created a more apparent and luscious fruit profile. The grapes were picked in the cool early hours of the morning, then gently pressed before being prepared for fermentation.



### 2024 Edition Noir Chardonnay

Region: Hunter Valley

Climate: Warm-Temperate

Alcohol: 13.5%

Food Pairing: Lobster with butter sauce

Cellaring: Enjoy now or cellar

#### ***Technical Details***

This Chardonnay was picked in the early hours of the morning, then transported to the winery, keeping the fruit as cool as possible. We chose to only mildly clarify the juice, to create further texture and depth. It was predominantly matured in one year old 500ltr French puncheons. A small portion went through malolactic fermentation to soften the acidity and add a little more complexity. This stunning fruit profile is the epitome of what makes the region of Hunter Valley great.



# New Releases

## Red



### 2023 Edition Noir Syrah Sangiovese

Region: Central Ranges

Climate: Warm-Temperate

Alcohol: 14.5%

Food Pairing: Hearty meat dishes

Cellaring: Enjoy now or cellar

#### *Technical Details*

This is our elevated encore to our most popular wine of last year (the 2023 Seasons Syrah Sangiovese). The parcels of Sangiovese and Syrah fruit arrived within a few days of each other. We kept the Sangiovese in a cold tank, then as soon as the Syrah arrived it was placed directly on top of the Sangiovese, to begin the co-ferment. We chose for this wine to go through a sequential ferment, due to the high sugar content of the Syrah. The co-ferment and sequential ferment has created a richer, fruitier and more complex flavour profile.



### 2023 Seasons Winter Cabernet Sauvignon

Region: Central Ranges

Climate: Cool-Climate, Cool-Temperate

Alcohol: 13.0%

Food Pairing: BBQ Lamb

Cellaring: Enjoy now or cellar

#### *Technical Details*

Discover the debut of Cowra's robust influence in our Winter Cabernet Sauvignon. The winemaking team managed the fruit separately; with the Hilltops portion spending additional time on skins post-fermentation in large oak barrels to enhance mouthfeel, while Cowra's contribution was aged in smaller oak, developing a fine tannin structure. This vintage showcases the quintessential Cabernet character with an incredibly pleasing complexity from the Cowra fruit.



# Post-Tasting Reflection

## 2025 White Label Verdelho



### Did you experience...

Beautiful tropical aromas of lemon, melon, and a hint of spice. Crisp and well-balanced acidity.

### Now you should try...

- **2024 Seasons Summer Sauvignon Blanc:** Passionfruit, green apple, white peach.
- **2023 Seasons Summer Pinot Gris:** Pear, melon, spice, hint of floral perfume and honey.

## 2024 Edition Noir Chardonnay



### Did you experience...

Lemon, pear, melon, and French Oak. Rich fruit palate with a creamy mouthfeel and nice oak intensity.

### Now you should try...

- **2023 Edition Noir Viognier:** Red apple, apricots, and a hint of lemon.
- **2023 Edition Noir Sémillon:** Fresh citrus, honeydew, peach, and pear.

## 2023 Edition Noir Syrah Sangiovese



### Did you experience...

Aromas of pepper, blackberry, earthy and savoury characters, cedar oak integration, and soft tannins.

### Now you should try...

- **2023 Edition Noir Cabernet Franc:** Pepper, black cherry, touch of spice, oak integration, earthy characters.
- **2023 Edition Noir Malbec:** Redcurrant, leather, pepper, tobacco, oak integration, savoury tannins.

## 2023 Seasons Winter Cabernet Sauvignon



### Did you experience...

Robust with flavours of blackcurrant, a touch of spice, and fruit sweetness. Full-bodied.

### Now you should try...

- **2023 Edition Noir Cabernet Sauvignon Merlot:** Capsicum, ripe blackcurrant, subtle oak, savoury tannins.
- **2019 Edition Noir Petit Verdot Merlot Cabernet Sauvignon:** Earthy dark fruits, pepper, hint of capsicum.



# Bordeaux

How our approach to winemaking is influenced by the region of Bordeaux

The banks of the Garonne River have shaped the Bordeaux region, which was chosen by grape growers for their ideal terroir. These areas close to the rivers are called 'Côtes' meaning 'slope'.

Nearly 90% of production are red wines, all grown along the river. These are grown along the Garonne River. The left bank boasts predominantly Cabernet Sauvignon and some Petit Verdot, whereas the right bank is typically Merlot and Cabernet Franc. These four varieties are used to create the eponymous 'Bordeaux Blend'.

Sémillon and Sauvignon Blanc are the two predominant white wines made in the region, grown between the Dordogne River and Garonne River up to where they meet. These are blended to craft a 'Bordeaux Blanc'. Dessert wines are also produced from the Sémillon grown here.

John Cassegrain visited Bordeaux during his wine making journey through France in 1979, which inspired Cassegrain's style of wines. Our interpretation of these varieties are found across our portfolio from Stone Circle to Reserve.





# Cassegrain

## STONE CIRCLE

### Sémillon Sauvignon Blanc

'sem-ee-yawn saw-veen-yon blank' - Our interpretation of a Bordeaux Blanc, we pressed the grapes then placed them in refrigerated stainless steel tanks for 3 months. This preserves the fresh fruit characters that Bordeaux Blanc's are known for.

#### *Available Vintages*

2022 Stone Circle Sémillon Sauvignon Blanc  
NV Stone Circle Sémillon Sauvignon Blanc (187ml)



# Cassegrain

## Edition Noir

### Sémillon

'sem-ee-yawn' - Australia is the second largest producer of Sémillon in the world. Cassegrain's have been making Sémillon for over 30 years, and it has become our second most awarded variety, with 125 awards so far. Sémillon is one of the few white wines that ages gracefully, with 10 years being a sweet spot.

#### *Available Vintages*

2015 Edition Noir Sémillon (Museum Release)  
2016 Edition Noir Sémillon (Museum Release)  
2023 Edition Noir Sémillon



# Cassegrain

## White Label

### Cabernet Sauvignon Merlot

'cab-er-nay saw-vin-yawn murr-low' - The intention of this Bordeaux blend is to create a softer and rounder style of Cabernet Sauvignon, by introducing Merlot to balance structure with plushness. This wine reflects our take on the Bordeaux style, rather than the typical approach in Australian wines.

#### *Available Vintages*

2021 White Label Cabernet Sauvignon Merlot  
2022 White Label Cabernet Sauvignon Merlot  
2023 White Label Cabernet Sauvignon Merlot



# Cassegrain

## Edition Noir

### Merlot

'murr-low' - The world's second most popular red wine grape, the most planted in Bordeaux, and the third most planted in Australia, Merlot wines are incredibly diverse and the perfect easy-drinking introductory to Bordeaux red's. Best enjoyed in a large wine glass to bring out the fruit flavours and creates a smoother profile.

#### *Available Vintages*

2022 Edition Noir Merlot







# Cassegrain

## Edition Noir

### Cabernet Franc

'cab-err-nay fronk' - As the parent grape of Cabernet Sauvignon, Merlot, and Carmenere, it is uncommon, and rarely made as a straight varietal wine. Malbec is mainly used in Bordeaux blends from France, as a support character. The vast majority is grown in France, with a very small amount grown in Australia.

#### *Available Wines*

2023 Edition Noir Cabernet Franc



# Cassegrain

## Edition Noir

### Malbec

'mal-bek' - Originally grown in Cahors (just east of Bordeaux), Malbec is best known for its health benefits. A lot of research was done in the 90's highlighting Malbec as the grape variety with the most of a certain polyphenol (OPS) known for its antioxidant characteristics, which can reduce the risk of heart disease.

#### *Available Vintages*

2023 Edition Noir Malbec



# Cassegrain

## Edition Noir

### Petit Verdot Merlot Cabernet Sauvignon

'peh-tee vur-doe murr-low cab-er-nay saw-vin-yawn' - Petit Verdot is the go-to variety to make a bolder Bordeaux blend, stiffen the mid-palate, increase the tannins, and the floral aromas. The vine produces up to five grape clusters per shoot, unlike the one to three in most other varieties.

#### *Available Wines*

2019 Edition Noir Petit Verdot Mer Cab Sav



# Cassegrain

## RESERVE

### FALERNE

'fah-lurn' - Our Reserve Falerne represents the pinnacle of the core Bordeaux grape varieties and is a tribute to John Cassegrain's early years as a winemaker. It typically consists of Cabernet Sauvignon, Merlot, and Petit Verdot made in the classic Bordeaux style.

#### *Available Vintages*

2009 Reserve Falerne (Museum Release)  
2018 Reserve Falerne



## taste @ cassegrain



### Top Port Macquarie Restaurants to try in 2025 - AustralianTraveller.com

"Port Mac locals take the restaurant renaissance in Port Macquarie in their stride. Expect the wine list at Cassegrain Wines to be as dynamic as the menu at taste @ Cassegrain, an offshoot of the estate. The Cassegrain family's history of winemaking dates back to 1643 France and winemaker Alex Cassegrain proudly married the traditions of French winemaking with Australian innovation. Dining here is worth a detour for dishes such as the cured salmon, chicken liver pate, confit duck with sautéed cabbage and bok choy and white fish with baby capers and leek. There's also a very considered kids' menu with options such as grilled sirloin and chips paired with sparkling grape juice. We love to see it!"

Atmosphere: Relaxed yet refined

Rating: 5/5

Food & wine paired, as intended by their maker.  
Bookings essential.

Book Here



(02) 6582 8320  
Wed to Sun  
10:00am - 4:00pm



Cassegrain Wines  
10 Winery Drive  
Port Macquarie



Club Cassegrain  
Members receive  
10% off their bill



## Upcoming Events



### Winter High Tea



8th June 2025  
Starts 10:00am  
Ends 12:00noon

Cassegrain Wines  
10 Winery Drive  
Port Macquarie

\$65 per person  
Minimum Two People  
Limited Seats

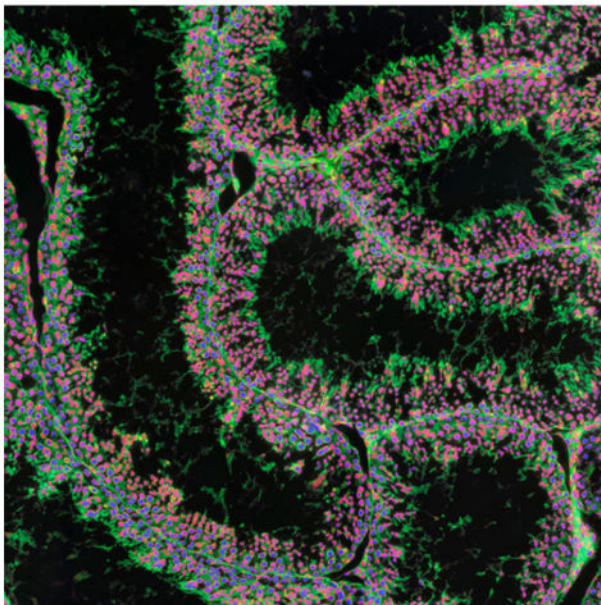
#### Inclusions:

- A glass of Cassegrain Sparkling Rosé on arrival
- A selection of Gourmet Sandwiches, Slices, Cakes, Freshly Baked Scones with Jam and Cream, and Fresh Fruits
- Tables available from two to eight people
- Hosted in taste @ cassegrain
- An amazing experience

Book Here



 **SOULSISTER  
GRAZING**



### Organic Connections



Artists in Residence  
Clint McManus - Kay Thurston

8th March 2025 - 31st May 2025  
Cassegrain Wines





**New South Wales**

**New England  
Australia**

**Hastings River**

**Mudgee**

**Hunter Valley**

**Rylstone**

**Orange**

**Sydney**

**Hilltops**

**Canberra  
District**

**Tumbarumba**



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**Cassegrain**  
A taste of tradition