

HARVEST

Autumn 2026

NEW RELEASES

MEET OUR NEW FIANO,
CHARDONNAY, PINOT NOIR
AND SANGIOVESE SYRAH

BEHIND THE NEW RELEASES

THE FRUIT AND VINEYARDS THAT CONTRIBUTED

EVENTS & FUNCTIONS

ART EXHIBITION, ART CLASSES, MARKETS,
MASTERCLASSES, DINNERS AND MORE





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This vintage's growing conditions are perfect for our style and approach to white varieties.

”

A Note from our Chief Winemaker Alex Cassegrain

Our production team have returned from their well-deserved break, as we transitioned into Harvest mode mid-January. Grape deliveries have already begun, which marks early mornings and late nights for me and my team. The photos on page 3 are from Vintage 2025, showcasing the fruit and vineyards that contributed to this quarters New Releases pack.

Over the last couple of months I have been visiting our grape growers across New South Wales, in preparation for Vintage 2026. While it felt like a warm year, it was a relatively cool growing season, which lends to the fruit developing great flavours without being overly sweet. The vineyards had plenty of water available, so the vines were less stressed and healthier overall. This vintage's growing conditions are perfect for our style and approach to white varieties, and similar to Vintage 2025. Roughly 70% of this years intake will be white varieties, including our first parcel of a new Italian white variety which we will be releasing later this year.

This month's new releases reflect both our commitment to traditions and precision. Chardonnay greets the season with its bright citrus notes and supple texture, a wine that embodies elegance and clarity. Pinot Noir continues to show its delicate yet vibrant personality, while our Sangiovese Syrah blend offers a bold, layered experience, marrying light fruit flavours and structure.

Amidst these releases, the Fiano holds a special place. We approached it with a careful hand, allowing gentle pressing and thoughtful handling to preserve its bright citrus and stone-fruit notes, layered with a subtle floral lift. The result is a wine that feels both approachable and intriguing, revealing itself sip by sip with a graceful balance of freshness and depth. It's a wine we are particularly proud to share as part of our New Releases.

We are very proud of our recently released Méthode Traditionnelle range of Sparkling wines. Our Blanc de Blanc has exceeded our expectations, which is on track to sell out in the coming months. We've also received great feedback on the new Chardonnay Pinot Noir and the classic Rosé, and we look forward to bringing you more great wines in 2026.

Chief Winemaker,
Alex Cassegrain

Behind The New Releases

A look at some of the fruit and vineyards that contributed to your 2026 Autumn New Release Pack.



Front Cover - Photo by Gavin Moroney, FOCUS Magazine

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New Releases

White



2025 Edition Noir Fiano

Region: Hunter Valley

Climate: Warm Temperate

Alcohol: 12.0%

Food Pairing: Orange Roasted Chicken

Cellaring: Enjoy now

Winemaking Process

When the opportunity arose to acquire the fruit from the first harvest of a newly planted Fiano block, we chose to take a precise approach that stayed true to a classic Fiano and respected the typical fresh flavours. We chose to hand pick the fruit, gently press the grapes to minimise tannins, then ferment them in stainless steel. Soon after fermentation was completed we bottled the wine. We expect Fiano's popularity to continue to skyrocket over the coming years, and are very proud of the awards this wine has already received.



2025 White Label Chardonnay

Region: Hunter Valley

Climate: Warm Temperate

Alcohol: 12.5%

Food Pairing: Goat Cheese Souffle

Cellaring: Enjoy now

Winemaking Process

Similar to our 2017 White Label Chardonnay, the high quality of fruit from Vintage 2025 allowed us to change our usual approach to our White Label Chardonnay. The whole parcel of fruit went into two year old oak barrels for the duration of its fermentation, for a controlled and subtle oak influence, gently adding texture and complexity without becoming overly oaky or oxidised.

New Releases

Red



2025 Edition Noir Pinot Noir

Region: Central Ranges
Climate: Cool-Temperate
Alcohol: 13.0%
Food Pairing: Baked Brie
Cellaring: Enjoy now or cellar

Winemaking Process

Exclusively grown in a single vineyard, the fruit allowed us to make a wine in a style inspired by the cooler climate Pinot Noir's from Burgundy, France. It has been over a decade since we last made a Pinot Noir as light and feminine as this wine. The fruit was left on lees for an extended period to further soften the body. It was then placed in both 3000L Foudre's and 225L Barrique's, to achieve a delicate and gentle maturation. The result is a light coloured, aromatic Pinot Noir.



2024 Seasons Autumn Sangiovese Syrah

Region: Hilltops, Central Ranges
Climate: Cool temperate, Cool climate
Alcohol: 14.0%
Food Pairing: Coq au Vin
Cellaring: Enjoy now or cellar

Winemaking Process

This blend was about utilising the characteristics of each variety to create a different style of wine. The Sangiovese was chosen to lead with it's fruity notes of blackberry and red cherry. The 10% portion of Shiraz bolsters the wines body, structure and complexity, and increases the tannins, length, and weight of the palate. The two varieties were fermented separately, with part of the Sangiovese left on lees longer. This wine is lighter than a typical Shiraz, and with more depth than a straight Sangiovese.

Post-Tasting Reflection

2025 Edition Noir Fiano



Did you experience...

Notes of honeydew and citrus blossom, with a hint of hazelnut. Crisp acidity.

Now you should try...

- 2025 Edition Noir Riesling: Citrus, apple, stone fruit, dried spice. Crisp clean finish.
 - 2024 Edition Noir Three Tiers: Confectionery, spice, citrus. Round, complex, savoury, crisp.
-

2025 White Label Chardonnay



Did you experience...

Notes of tropical melon, peach, fig, and a touch of lemon. Well balanced French oak.

Now you should try...

- 2022 Edition Noir Three Tiers: Tropical aromas, touch of oak, savoury mouth feel with crisp finish.
 - 2024 White Label Chardonnay: Citrus notes, integrated tropical notes, and touch of oak for complexity.
-

2025 Edition Noir Pinot Noir



Did you experience...

Notes of strawberry and cherry, with a hint of earthy notes. Delicate tannins with subtle oak integration.

Now you should try...

- 2021 Edition Noir Nebbiolo: Sweet fruit, nutmeg, and dark sour cherry aromas.
 - 2023 Seasons Autumn Sangiovese: Red cherry with dried herbs, hints of earthy characters and subtle oak.
-

2024 Seasons Autumn Sangiovese Syrah



Did you experience...

White pepper, blackberry, touch of red cherry, with mocha notes. Subtle oak integration, soft tannins.

Now you should try...

- 2024 White Label Shiraz: White pepper, dried herbs, and mocha chocolate.
- 2023 Edition Noir Cabernet Franc: Pepper, black cherry, touch of chilli, oak, hint of earthy characters.

The Emerge Creative Collective presents

In Good Company



4th December 2025 - 24th February 2026

JANE LATELLA
COLLEEN BERWICK
VIVIANNE HAZENVELD
CHERYL BLACKLOCK
MIKAYLA HOULDSWORTH



The new home of the longest running markets on the Mid North Coast.



8am to 1pm, every 2nd & 4th Sunday.

With over 50 stallholders from across our region, in one location.

Bulahdelah | Forster | Wingham | Taree | Laurieton | Port Macquarie
Wauchope | Comboyne | Telegraph Point | Kempsey | Crescent Head
Sherwood | South West Rocks | Nambucca | Bellingen | Coffs Harbour

Urban Wine Walk.

Port Macquarie

Saturday 21 February

EVENT LINEUP

Venues

Bar Florian • Birdrock Bar & Grill
Florence Jones • Little Shack
Zebu Bar & Restaurant
Twotriplefour • Chop N' Chill
The Beach House

Winemakers

First Ridge Wines • Majama Wines
Mercer Wines • De Iuliis Wines
Agitate Wines • John Wallace Wines
Cassegrain Wines • Wild Ren Wines



Kick things off at your chosen starting spot with something to eat, then let the adventure unfold. Wander at your own pace, glass in hand, tasting incredible wines and venues along the way. With a stellar line-up of winemakers, good vibes, and a guaranteed sell-out crowd, this is the ultimate self-guided tasting experience you and your crew won't want to miss!



Upcoming Events at Cassegrain Wines

- Art Classes
- Art Exhibitions
- Degustation Dinners
- Markets
- Masterclasses
- Winemaker Blending Classes
- Winemaker Dinners
- Workshops



Follow us on socials, call our concierge, or scan this QR code for a list of upcoming events!



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Address: 10 Winery Dr, Port Macquarie, NSW 2444

Phone: (02) 6582 8377

Website: cassegrainwines.com.au



Cassegrain
A taste of tradition