

# HARVEST



Winter 2026

## WHAT'S ON IN WINTER

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

## TASTE OF WINTER

DEGUSTATION DINNER

## WINTER NEW RELEASES

VERDELHO, SÉMILLON,  
CABERNET SAUVIGNON, AND  
MALBEC SHIRAZ CABERNET SAUVIGNON



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The busiest part of Vintage 2026 has wrapped up, and while the pace in the winery begins to ease, our focus shifts to nurturing the wines in the cellar and reflecting on the season just passed.

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## A Note from our Chief Winemaker Alex Cassegrain

As the cooler months settle in, we find ourselves at the close of another busy harvest. The busiest part of Vintage 2026 has wrapped up, and while the pace in the winery begins to ease, our focus shifts to nurturing the wines in the cellar and reflecting on the season just passed.

Over recent months, I've spent time visiting our growers across New South Wales, reviewing the conditions that shaped this vintage. This was one of the best growing seasons I have seen across all regions. The Hastings River region had a rocky start with intermittent weather patterns, and Orange dodged a bullet, narrowly missing some frost and hail. In general, a slightly cooler summer, with cooler nights and generally less rain, made for a longer growing season, producing wines with a much greater flavour palette for their lower sugar content.

As usual, Verdelho is the first wine of this vintage. It is the perfect companion for spicy winter dishes, and is consistently in our top 5 most popular wines. The 2026 vintage is similar to our 2023 vintage. For the past 40 years we have been making Sémillon, with the tradition continuing with our 2025 vintage. Semillon, despite losing popularity in the late 80's and early 90's, is now back on the rise, reflected in our choice to release one this year.

On the red side, we continue to choose Cabernet Sauvignon to reflect the Winter season, as it offers structure and depth, with dark fruit and fine tannins. The Malbec Shiraz Cabernet Sauvignon is a modern take on a traditional Bordeaux blend, made with the intention to produce a bold, full bodied, and complex wine. It will take the place of our 2019 Edition Noir Petit Verdot Merlot Cabernet Sauvignon, as this wine is on track to sell out this year. It delivers richness and warmth, layered with spice, dark berries and a long, satisfying finish; perfect for the cooler months.

We're excited to share with you an expansion of our Premium Stone Circle Range, with the release of the Stone Circle Solstice White. Our two most requested additions to our range have been a sweet wine, and a low alcohol option. This wine combines the two, and bridges the gap between our grape juice and our current wine portfolio. We hope you enjoy these new releases as much as we have enjoyed creating them, and that they bring a little warmth to your winter table.

Chief Winemaker  
Alex Cassegrain

## Degustation Dinners

**taste**  
*of Winter*

30th May 2026

**taste**  
*of Spring*

29th August 2026

**taste**  
*of Summer*

29th November 2026

**taste**  
*of Autumn*

27th February 2026

We are delighted to announce the much-anticipated return of our 'Taste of' Degustation Dinners. Held quarterly, these exclusive evenings offer a limited number of guests the opportunity to experience our New Release wines ahead of their official public release.

Each dinner has been thoughtfully designed to showcase the connection between our wines and the culinary skills of our restaurant team. Our Head Chef has carefully curated a multi-course menu to complement each release, creating a dining experience that highlights both flavour and seasonality, while allowing each wine to shine.

These evenings are an opportunity to immerse yourself in the story behind each wine, from vineyard to glass, with insight into the winemaking process and the inspiration behind each pairing, directly from Alex and Philippe Cassegrain.

The next four Degustation Dinners are now available to book. Our first event - Taste of Winter - is taking place on 30th May 2026.

Tickets are available through our website, and over the phone.

Book Here



**taste**  
*of Winter*

*To Start*

Chicken Terrine

with brioche, herb salad, cornichons, and plum.

🍷 '25 Edition Noir Sémillon

*Appetiser*

Baked Goat's Cheese Fondant

with apple, walnut, celery, and herb salad.

🍷 '26 White Label Verdelho

*Entree*

Slow Cooked Pork Shoulder

with risotto, tempura enoki, and pecorino.

🍷 '24 Seasons Winter Cabernet Sauvignon

*Main*

Sangi Beef Fillet

with beans, eschallots, speck, and Parisienne Mash.

🍷 '25 Edition Noir Malbec Shiraz Cab Sav

*Dessert*

Fig Ice Cream

with a brandy snap, and rosemary.

🍷 NV Cassae

Front Cover - Photo by Sophie Brown [www.sophieb.com.au](http://www.sophieb.com.au)

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# New Releases

## White



### 2026 White Label Verdelho

Region: Hunter Valley  
Climate: Warm Maritime  
Alcohol: 12.5%  
Food Pairing: Chilli-lime prawns  
Cellaring: Enjoy now

#### Winemaking Process

It was a slightly earlier harvest and smaller yield than previous years. The grapes were picked in the cool early hours of the morning. We were lucky with the timing, as the rain begun just as the harvest was completed, which would have diluted the flavours. This all resulted in the fruit being exceptionally clean and full of flavour. It was gently pressed, before being prepared for cool fermentation. The 2026 vintage is most similar to the 2023.



### 2025 Edition Noir Sémillon

Region: Central Ranges, Hastings River  
Climate: Cool Temperate  
Alcohol: 12.5%  
Food Pairing: Grilled white fish  
Cellaring: Enjoy now

#### Winemaking Process

The intention was to create a more complex and unique Sémillon compared to previous vintages. Traditionally, Sémillon is fermented in 100% stainless steel. This year, we chose a mix of stainless steel and older oak puncheons, as the natural acid and freshness meant the wine could handle the maturation in oak. After many tastings, we decided the blend of 20% oak and 80% stainless worked best, as this maintained the freshness and crispness, while allowing the toffee notes to shine through.

# New Releases

## Red



### 2024 Seasons Winter Cabernet Sauvignon

Region: Cowra

Climate: Cool Temperate

Alcohol: 13.0%

Food Pairing: Rack of Lamb

Cellaring: Enjoy now or cellar

#### Winemaking Process

An encore to our 2023 vintage, Cowra's robust influence in our Winter Cabernet Sauvignon shines again. A portion of the fruit spent additional time on skins post-fermentation in large oak barrels to enhance mouthfeel, and the rest 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.



### 2025 Edition Noir Malbec Shiraz Cab Sav

Region: Central Ranges, Hilltops

Climate: Cool Temperate

Alcohol: 13.5%

Food Pairing: Pepper steak

Cellaring: Enjoy now or cellar

#### Winemaking Process

Made from a blend of 45% Malbec, 35% Shiraz, and 20% Cabernet Sauvignon, with each parcel of fruit originating from a different vineyard. Each parcel was fermented individually before being allowed time to mature in a range of oak formats. The parcels were then blended together, put into large format oak for 3 months, then bottled. This wine was made with the intention to replace our current 2019 Edition Noir Petit Verdot Merlot Cabernet Sauvignon, as it is on track to sell out later this year.

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## Post-Tasting Reflection

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### 2026 White Label Verdelho



**Did you experience...**

Fresh lemon, with a hint of dried spice. Savoury, crisp acidity.

**Now you should try...**

- **2025 Edition Noir Fiano** - Honeydew and citrus blossom, with a hint of hazelnut. Crisp acidity.
- **2023 White Label Verdelho** - Exhibiting aromas of tropical fruits, with subtle spices and herbs.

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### 2025 Edition Noir Sémillon



**Did you experience...**

Citrusy lemon and lime, with a hint of toffee. Savoury.

**Now you should try...**

- **2025 White Label Chardonnay** - Notes of tropical melon, peach, fig, and lemon. Well balanced French oak.
- **2023 Edition Noir Three Tiers** - Tropical fruits, lemon, melon, orange peel, floral and stone fruit. Fresh acidity.

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### 2024 Seasons Winter Cabernet Sauvignon



**Did you experience...**

Rhubarb, blackberry, with a hint of roasted capsicum. Robust.

**Now you should try...**

- **2024 White Label Cabernet Sauvignon Merlot** - Robust with flavours of blackcurrant, a touch of spice, and fruit sweetness. Full-bodied.
- **2023 Edition Noir Merlot Pinot Gris** - Notes of red plum, ripe cherry, dried herb, with a hint of ground coffee, followed by a pretty fruit character.

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### 2025 Edition Noir Malbec Shiraz Cabernet Sauvignon



**Did you experience...**

Blackcurrant, black pepper, with a hint of tobacco leaf. Nice oak integration.

**Now you should try...**

- **2018 Reserve Falerne** - Mint, roasted chestnut and palate weight, the Merlot provides plums and roundness and the petit Verdot brings blueberry and lengthy tannins.
- **2022 Edition Noir Graciano** - Black olives, red cherries, pomegranate, savoury tannin, subtle oak.

**Cassegrain**  
A taste of tradition

# taste

*Afternoon Tea*

Every Sunday from 26/4 to 17/5  
Port Macquarie

PIPERS CREEK  
**Pottery**

# Clay and Cork

24th May  
Port Macquarie

Paint with shell

# Paint & Pour

29th May  
Port Macquarie

## 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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**Cassegrain**  
A taste of tradition