



TECHNICAL

Alcohol: 11.0%
Acidity: 7.3g/L
Residual Sugar: 1.6 g/L

TASTED

Last Tasted:
3rd April 2025

CELLARING

Lively in its youth.

Mr. Killerman lived in a humble tin shed in the hills behind Kilikanoon. He foraged through the valley for his meals, finding wild rabbit and many other gourmet treats. Killerman's Run reflects the rich landscape and being at one with the environment by sourcing and blending wines from right across the Clare Valley into a seamless wine.

PLACE

The Killerman's Run range of wines are masterfully composed blends selected from across the finest vineyards and sub regions in the Clare Valley.

Our grapes are grown on Ngadjuri country

VINTAGE CONDITIONS

The late growing season of 2024 was ideal for this vineyard as the fruit only underwent veraison after the peak of summer had passed. These cooler conditions slowed the ripening of the grapes, resulting in bright varietal flavours, crisp natural acidities, and lower sugar concentrations at picking than prior seasons.

WINEMAKING

Once harvested, the grapes were placed into the press where they were drained and gently pressed to tank for cold settling. The racked juice was cold fermented for three weeks to retain freshness and delicate aromatics. The finished wine was then stabilised and filtered to ensure clarity and longevity.

COLOUR

Pale straw

NOSE

Lemon citrus with white flowers and hints of wet river stone

PALATE

Bright, crisp and juicy, the palate is filled with lime and lemon butter flavours. These flavours are persistent and carried with an undertone of mandarin pith. The finish is soft and seamless, with green apple acidity keeping the wine fresh and youthful to the end.

FOOD PAIRING

Fresh shellfish, light Thai dishes and even a rich Indian curry.

