

SMALLFRY
ORANGE 'TANGERINE DREAM'

A field blend of Semillon, Pedro Ximénez, Riesling, Roussanne and Muscat. Cloudy, deep golden-orange color. Wild aromas of citrus peel, orange rind, fresh ginger and funky orchard fruits. Bold, multi-layered palate; medium-to-full body with a fleshy texture. Flavors of grapefruit and stone fruit against savory, baser tones of oatmeal and brown rice. The finish is bone-dry and refreshing, supported by clean acidity and a distinct, grainy tannin grip. Pair with rich, highly flavored dishes like Thai Pad See Ew or spicy curries, roasted pork dishes, tapas and Korean barbecue. Organic/Biodynamic.

Sourced from the estate's vineyard in the Vine Vale subregion, located on the sandy floor of South Australia's Barossa Valley. The flat vineyard block features deep, well-draining alluvial sandy loam soil. The grapes are sourced from historic, dry-grown blocks where the old, un-grafted vines are over 100 years old. In the cellar, the fruit was co-fermented spontaneously using indigenous yeasts with zero temperature control and low-intervention methods. The juice spent a prolonged period macerating on the skins to develop its signature amber hue, texture, and structural grip. The wine was aged entirely in stainless steel tanks without any oak contact to protect the pure fruit and wild characteristics before being bottled unfined and unfiltered.

Smallfry Wines is a boutique, family-owned partnership between Suzi Hilder and fifth-generation Barossan Wayne Ahrens. Established in 2005, the estate comprises 44 acres of historic vineyards across two distinct South Australian terroirs: the sandy soils of Vine Vale on the Barossa Valley floor—where 40% of the vines are over a century old—and a high-altitude site in the Eden Valley. Fully certified organic and biodynamic since 2014, the winery is a champion of the natural wine movement, utilizing low-intervention, lo-fi winemaking techniques and wild ferments to craft highly expressive, food-friendly wines. Based out of their intimate cellar door in Angaston, they focus entirely on regenerative farming and a "light-touch" philosophy to let the ancient soils speak for themselves.

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Tasting Note:

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Shelf Talker:

