

Lansdowne Wines



Adelaide Hills, SA - Organic Viticulture

Tass and Eliza run Lansdowne Wines, “it’s our life and passion, we believe that everything we put into our backyard can be seen in the glass, and we aim to reflect our small estate with care and integrity.”

The family has been tending to the vineyard since 2002, continuously improving sustainable practices and working with new varieties to better understand the terroir.

Lansdowne vineyard is one of the slowest ripening sites in the Adelaide Hills. Sitting at 350 meters in the Forreston Valley the property has a Mediterranean climate with cold wet winters, warm dry summers and endless autumns. Day-night temperature range is a result of early sunsets and cool air pooled in the valley at night – a combination key to creating flavour complexity by slowing down the ripening process.

