



2025 Izway Three Brians Grenache

About Three Brians

After working a harvest in France in 2002 and visiting Chateauneuf-du-Pape, I returned to the Barossa with many eccentric ideas, one of which was to make a wine using all 13 varieties from this famous Rhone region. The idea began to take fruition when we propagated and planted Mourvèdre at our home property in 2012. We then planted Shiraz in front of the cottage (0.35 acres) and Grenache in front of the winery (1 acre) in 2016. These block sizes were specifically mapped to create a Field Blend in proportions that I believe will best showcase our site. Each of these blocks were planted with cuttings that we took from our favourite vineyards across the Barossa. The first wine was made from these blocks in 2022, and while it only consisted of three varieties, we planted Cinsault in 2023 and will see where the journey to all thirteen varieties takes us next.

The Vintage

2025 was a difficult and stressful year in the winery and the vineyards, with a number of extreme events dictating winemaking decisions. 2024 began with a very dry start, with virtually no rain from February to June. However, decent rain in June and July corrected the deficit, until another dry spring reset our expectations. One of the most significant frost events I have seen occurred in September and wiped out our entire vineyard in Seppeltsfield, along with many other blocks throughout the Barossa. A daily record rain event on the 18th of October helped with the regrowth of effected vineyards, and this roller coaster ride of boom and bust would continue right through harvest. The combination of a number of heat waves and an extremely dry summer meant the harvest was a white-knuckle ride through to completion. It was a year that highlighted the importance of being a very small producer, and we made many small parcels of wine to provide us with a range of flavor profiles to blend with. The wines produced exceeded our expectations, and we have produced some wonderful parcels from a challenging season.

The Wine

The three separate blocks for the 2025 Field Blend were all picked on the 4th of March and fermented together for 12 days. The wine was then pressed to a single French oak hogs head, where it rested for 15 months before hand bottling on site on the 17th of July 2025. The Field Blend is becoming an icon of the Izway range, with very limited production leading to extremely high demand. The distinctive way it is picked and fermented gives it a striking texture and layered complexity unlike anything else that we make.

The Vineyard

Vineyard: Izway Home Block

Sub Appellation: Seppeltsfield

Planted: 2012 to 2016

Soil: Shallow red clay with scattered bluestone, ironstone and granite

Craig Isbel
Winemaker