

GUDILLY

by SORBY ADAMS

SINGLE VINEYARD PECORINO 2026

Gudilly is the creation of second-generation siblings Angus, Digby and Sally Sorby Adams – a modern expression of their family's winemaking legacy.

Together, they craft single-vineyard wines from the varieties they most love to drink, guided by heritage, inspired by curiosity, and grounded in sustainability

Tasting Note

Aromatic and textural, this vibrant wine reveals bright citrus and pear notes, layered with a smooth, creamy palate and subtle buttery richness. Fresh and dry with a lingering finish, it delivers Chardonnay-like appeal while expressing its own distinctive character. Perfect with pan-seared scallops and lemon-herb butter sauce.

Unmistakably Gudilly, this is a modern Australian white wine crafted for the curious.

Analysis

GI: South Australia

Alcohol 12.0% | Acidity 4.83 g/L | pH 3.35

Oak: fermented and matured for 5 months in older French Oak barriques
Standard Drinks | 7.1

A Vineyard That Cares

Grown on SWA-accredited and Certified Organic vines at the fourth-generation Bassham Family Estate in Barmera, Riverland, South Australia.

Reviews

95pts | Russ Gallagher, Vino Masters



SORBY ADAMS
sorbyadamswines.com

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Wise.**

