



KINGSTON

[KINGSTON SOFT PRESS CHARDONNAY 2002]

Voluptuous apricot, rockmelon and peach flavours

Kingston has gained an enviable reputation for producing quality wines with flavour generosity and superb drinkability. This Chardonnay is another outstanding example with exceptional fruit flavours across a generous and complex palate.

Grapes from premium cool and warm climate growing regions throughout South Australia were identified for showing excellent flavour concentration and varietal definition. The grapes were machine harvested at night to retain flavours at optimum ripeness levels.

The grapes were crushed and in the soft press style only the free run juice was used to ensure a softly textured, approachable wine with no harsh phenolics.

The juice was then fermented in temperature controlled stainless steel tanks with 20% transferred to French oak to add complexity to the wine. A small portion was allowed to undergo malolactic fermentation to give the wine richness and creaminess.

The result is a light to mid-yellow wine with a lush array of tropical fruit flavours including peaches, apricots and rockmelons. The palate is rounded and generous with good length and a soft acid backbone. It is a generous, complex wine perfectly suited to creamy pastas and salmon.

Growing Regions: Riverland, Sunraysia

Alcohol: 13.5% alc/vol

TA: 7.2 g/L

Ph: 3.31

Winemaker: Stephen Cook

Soft Press

EXCLUSIVE | COLLECTION

Kingston's symbol is Dionysus, the Greek God of wine. This represents the Voularadellis family's heritage and passion for making great wines. It is an eternal celebration of life's treasures: food, wine, family and friends.





KINGSTON

[KINGSTON SOFT PRESS CHARDONNAY 2004]

Voluptuous apricot, rockmelon and white peach flavours

Kingston has gained an enviable reputation for producing quality wines with flavour generosity and superb drinkability. This Chardonnay is another outstanding example with exceptional fruit flavours across a generous and complex palate.

Grapes from premium cool and warm climate growing regions throughout South Australia were identified for showing excellent flavour concentration and varietal definition. The grapes were machine harvested at night to retain fresh fruit flavours.

The grapes were crushed and in the soft press style only the free run juice was used to ensure a softly textured, approachable wine with no harsh phenolics.

The juice was immediately chilled to 12°C and then cold fermented in stainless steel tanks with 25% transferred to French and American oak to add complexity to the wine. A small portion was allowed to undergo malolactic fermentation to give the wine richness and creaminess.

The result is a light to mid-yellow wine with a lush array of tropical fruit flavours such as white peaches and apricots. The palate is rounded and generous with good length and a soft acid backbone. It is a generous, complex wine perfectly suited to creamy pastas and salmon.

Growing Regions: Adelaide Hills, Limestone Coast, Riverland

Alcohol: 13.5% alc/vol

TA: 5.9 g/L

Ph: 3.29

Winemaker: Anthony Matulick



Soft Press

EXCLUSIVE | COLLECTION

Kingston's symbol is Dionysus, the Greek God of wine. This represents the Voularadellis family's heritage and passion for making great wines. It is an eternal celebration of life's treasures: food, wine, family and friends.



KINGSTON

[KINGSTON SOFT PRESS CHARDONNAY 2005]



Lush peach, pear and pineapple flavours

Kingston has gained an enviable reputation for producing quality wines with flavour generosity and superb drinkability. This Chardonnay is another outstanding example with exceptional fruit flavours across a generous and complex palate.

Grapes from premium cool and warm climate growing regions throughout South Australia were identified for showing excellent flavour concentration and varietal definition. The grapes were harvested at night to retain fresh fruit flavours.

The grapes were pressed in the soft press style and only the free run juice was used to ensure a softly textured, approachable wine with no harsh phenolics. The juice was immediately chilled to 12°C and then cold fermented in stainless steel tanks with 20% transferred to French oak to add complexity to the wine. A small portion was allowed to undergo malolactic fermentation to give the wine richness and creaminess.

The result is a light to mid-yellow wine with a lush array of peach, pear and pineapple flavours. The palate is rounded and generous with good length and a soft acid backbone. It is a generous, complex wine perfectly suited to creamy pasta and salmon.

Growing Regions: South Australia

Alcohol: 13.5%

TA: 7.2g/L

Ph: 3.35

Winemaker: Bill Moularadellis

Soft Press

EXCLUSIVE | COLLECTION

Kingston's symbol is Dionysus, the Greek God of wine. This represents the Moularadellis family's heritage and passion for making great wines. It is an eternal celebration of life's treasures: food, wine, family and friends.



KINGSTON

[KINGSTON SOFT PRESS CHARDONNAY 2008]



Lush peach, melon and pineapple flavours

Kingston Estate has gained an enviable reputation for producing quality wines with flavour generosity and superb drinkability. This Chardonnay is another outstanding example with exceptional fruit flavours across a generous and complex palate.

Grapes from the premium cool climate growing region of Limestone Coast and the warmer Riverland region in South Australia were identified for showing excellent flavour concentration and varietal definition. The grapes were machine harvested at night to retain fresh fruit flavours.

The grapes were pressed in the soft press style and only the free run juice was used to ensure a softly textured, approachable wine with no harsh phenolics. The juice was immediately chilled to 12°C and then cold fermented in stainless steel tanks with a small quantity transferred to oak barrels for 3 months to add complexity to the wine.

The result is a pale lemon to lime wine with a lush array of peach, melon and pineapple flavours. The palate is rounded and generous with good length and a soft acid backbone. It is a generous, complex wine perfectly suited to creamy pasta and salmon.

Growing Regions: Riverland, Limestone Coast SA

Alcohol: 12.5%

TA: 6.8g/L

Ph: 3.40

Winemaker: Bill Moularadellis

Soft Press

EXCLUSIVE | COLLECTION

Kingston's symbol is Dionysus, the Greek God of wine. This represents the Moularadellis family's heritage and passion for making great wines. It is an eternal celebration of life's treasures: food, wine, family and friends.



KINGSTON

[KINGSTON SOFT PRESS CHARDONNAY 2011]



Lush peach, melon and pineapple flavours

Kingston Estate has gained an enviable reputation for producing quality wines with flavour generosity and superb drinkability. This Chardonnay is another outstanding example with exceptional fruit flavours across a generous and complex palate.

Grapes from the premium cool climate growing region of Limestone Coast and the warmer Riverland region in South Australia were identified for showing excellent flavour concentration and varietal definition. The grapes were machine harvested at night to retain fresh fruit flavours.

The grapes were pressed in the soft press style and only the free run juice was used to ensure a softly textured, approachable wine with no harsh phenolics.

The juice was immediately chilled to 12°C and then cold fermented in stainless steel tanks with a small quantity transferred to oak barrels for 3 months to add complexity to the wine.

The result is a pale lemon to lime wine with a lush array of peach, melon and pineapple flavours. The palate is rounded and generous with good length and a soft acid backbone. It is a generous, complex wine perfectly suited to creamy pasta and salmon.

Growing Regions: Riverland, Limestone Coast SA

Alcohol: 12.5%

TA: 6.8g/L

Ph: 3.40

Winemaker: Bill Moularadellis

Soft Press

EXCLUSIVE | COLLECTION

Kingston's symbol is Dionysus, the Greek God of wine. This represents the Moularadellis family's heritage and passion for making great wines. It is an eternal celebration of life's treasures: food, wine, family and friends.



KINGSTON

[KINGSTON SOFT PRESS]

[CHARDONNAY COLOMBARD 2008]



Lush peach, melon and tropical flavours

Kingston has gained an enviable reputation for producing quality wines with flavour generosity and superb drinkability. This Chardonnay Colombard is another outstanding example with exceptional fruit flavours across a generous and complex palate.

Grapes from premium cool climate growing regions throughout the South East in South Australia were identified for showing excellent flavour concentration and varietal definition. The grapes were machine harvested at night to retain fresh fruit flavours.

The grapes were pressed in the soft press style and only the free run juice was used to ensure a softly textured, approachable wine with no harsh phenolics. The juice was immediately chilled to 12°C and then cold fermented in stainless steel tanks with 20% transferred to oak barrels to add complexity to the wine. The result is a pale lemon to lime coloured wine with a lush array of peach, melon and tropical flavours. The palate is rounded and generous with good length and a soft acid backbone. It is a generous, complex wine perfectly suited to creamy pasta and salmon.

Growing Regions: South Eastern Australia

Alcohol: 12.0%

TA: 6.23g/L

Ph: 3.48

Winemaker: Anthony Matulick

Soft Press

EXCLUSIVE | COLLECTION

Kingston's symbol is Dionysus, the Greek God of wine. This represents the Voularadellis family's heritage and passion for making great wines. It is an eternal celebration of life's treasures; food, wine, family and friends.



KINGSTON

[KINGSTON SOFT PRESS 'LATE HARVEST' CHENIN BLANC 2004]



Sweet apple, musk, guava and citrus fruit flavours.

Kingston has gained an enviable reputation for producing quality wines with flavour generosity and superb drinkability. This Late Harvest Chenin Blanc is another outstanding example with vibrant fruit flavours.

Grapes from South Australia's Riverland region were identified for showing excellent flavour concentration and varietal definition. The grapes were carefully monitored with samples taken regularly to measure the sugar acid balance. At full ripeness the grapes were machine harvested at night to retain varietal flavours.

The grapes were crushed and in the soft press style only the free run juice was used to ensure a softly textured, approachable wine with no harsh phenolics. The juice was then cool fermented in temperature controlled stainless steel tanks.

The result is a pale to mid-yellow wine with a vibrant array of grassy and herbaceous flavours complexed with floral tropical fruit notes. The palate is crisp and refreshing with sweet apple, musk, guava and citrus fruit flavours and a soft acid backbone. It is a slightly sweet style of wine perfectly suited to Asian dishes such as Vietnamese cold rolls or sweet chilli prawn stir-fry.

Growing Region: Riverland

Alcohol: 12.1% alc/vol

TA: 6.3 g/L

pH: 3.21

R.S: 16.0g/l

Winemaker: Anthony Matulick

Soft Press

EXCLUSIVE | COLLECTION

Kingston's symbol is Dionysus, the Greek God of wine. This represents the Voularadellis family's heritage and passion for making great wines. It is an eternal celebration of life's treasures; food, wine, family and friends.



KINGSTON

[KINGSTON SOFT PRESS CABERNET SHIRAZ 2002]

Opulent dark berry/currant fruits and a spicy, lingering finish

Kingston has gained an enviable reputation for producing quality wines with flavour generosity and superb drinkability. This classic Australian blend is another great example with opulent dark berry/currant fruits and a spicy lingering finish.

Grapes were sourced from premium cool and warm climate Cabernet Sauvignon and Shiraz growing regions throughout South Australia, including the Riverland, Langhorne Creek and Clare Valley. The grapes were machine harvested at night to preserve optimum ripeness.

Following partial fermentation, the grape skins were gently crushed in the soft press style to ensure a softly texture, approachable wine with outstanding varietal definition and no harsh or bitter tannins.

The result is a deep red wine with a vibrant array of sweet and savoury dark fruit flavours including dark berry, blackcurrant, black olive and stewed rhubarb. The palate is full-bodied with excellent length and balance. The Shiraz adds a distinctive spicy overtone and the oak provides subtle vanillin characters. It is a classic, complex red well complemented to lamb and beef fillet steaks.

Growing Regions: Riverland, Langhorne Creek, Clare Valley, Barossa Valley, Limestone Coast

Alcohol: 14.5% alc/vol

TA: 6.4g/L

Ph: 3.5

Winemaker: Gary Compton

Soft Press

EXCLUSIVE | COLLECTION

Kingston's symbol is Dionysus, the Greek God of wine. This represents the Voularadellis family's heritage and passion for making great wines. It is an eternal celebration of life's treasures: food, wine, family and friends.





KINGSTON

[KINGSTON SOFT PRESS CABERNET SHIRAZ 2004]

Opulent dark berry/currant fruits and a spicy, lingering finish

Kingston has gained an enviable reputation for producing quality wines with flavour generosity and superb drinkability. This classic Australian blend is another great example with opulent dark berry/currant fruits and a spicy lingering finish. Grapes were sourced from premium cool climate Cabernet Sauvignon and Shiraz growing regions throughout South Eastern Australia. The grapes were harvested at 13.5 - 14.5 Baume.

Following partial fermentation, the grape skins were gently crushed in the soft press style to ensure a softly textured, approachable wine with outstanding varietal definition and no harsh or bitter tannins.

The result is a deep red wine with a vibrant array of sweet and savoury dark fruit flavours including blackcurrant, blackberry and pepper. The palate is full-bodied with excellent length and balance displaying soft tannins and lively berry fruit with an added complexity of coffee and coconut flavours. It is a classic, complex red well complemented to lamb and beef fillet steaks.

Growing Region: South Eastern Australia

Alcohol: 14.5%

TA: 6.5g/L

PH: 3.55

Winemaker: Frewin Ries



Soft Press

EXCLUSIVE | COLLECTION

Kingston's symbol is Dionysus, the Greek God of wine. This represents the Voularadellis family's heritage and passion for making great wines. It is an eternal celebration of life's treasures; food, wine, family and friends.



KINGSTON

[KINGSTON SOFT PRESS SHIRAZ CABERNET 2004]

Opulent dark berry/currant fruits and a spicy, lingering finish

Kingston has gained an enviable reputation for producing quality wines with flavour generosity and superb drinkability. This classic Australian blend is another great example with opulent dark berry/currant fruits and a spicy lingering finish. Grapes were sourced from premium cool and warm climate Shiraz and Cabernet Sauvignon growing regions throughout South Australia, including the Riverland, Langhorne Creek and Clare Valley. The grapes were machine harvested at night to preserve optimum ripeness.

Following partial fermentation, the grape skins were gently crushed in the soft press style to ensure a softly texture, approachable wine with outstanding varietal definition and no harsh or bitter tannins.

The result is a deep red wine with a vibrant array of sweet and savoury dark fruit flavours including dark berry, blackcurrant, black olive and stewed rhubarb. The palate is full-bodied with excellent length and balance. The Shiraz adds a distinctive spicy overtone and the oak provides subtle vanillin characters. It is a classic, complex red well complemented to lamb and beef fillet steaks.

Growing Regions: Riverland, Langhorne Creek, Clare Valley, Barossa Valley, Limestone Coast

Alcohol: 13.5% alc/vol

TA: 6.4g/L

Ph: 3.5

Winemaker: Bill Moularadellis



Soft Press

EXCLUSIVE | COLLECTION

Kingston's symbol is Dionysus, the Greek God of wine. This represents the Moularadellis family's heritage and passion for making great wines. It is an eternal celebration of life's treasures: food, wine, family and friends.



KINGSTON

[KINGSTON SOFT PRESS SHIRAZ CABERNET 2005]



Opulent dark berry/currant fruits and a spicy, lingering finish

Kingston has gained an enviable reputation for producing quality wines with flavour generosity and superb drinkability. This classic Australian blend is another great example with opulent dark berry/currant fruits and a spicy lingering finish. Grapes were sourced from premium cool and warm climate Shiraz and Cabernet Sauvignon growing regions throughout Australia's South Eastern Coast. The grapes were machine harvested at night to preserve optimum ripeness. Following partial fermentation, the grape skins were gently crushed in the soft press style to ensure a softly texture, approachable wine with outstanding varietal definition and no harsh or bitter tannins.

The result is a deep red wine with a vibrant array of sweet and savoury dark fruit flavours including dark berry, blackcurrant, black olive and stewed rhubarb. The palate is full-bodied with excellent length and balance. The Shiraz adds a distinctive spicy overtone and the oak provides subtle vanillin characters. It is a classic, complex red well complemented to lamb and beef fillet steaks.

Alcohol: 14.0% alc/vol

TA: 6.47g/L

Ph: 3.55

Winemaker: Bill Moularadellis

Soft Press

EXCLUSIVE | COLLECTION

Kingston's symbol is Dionysus, the Greek God of wine. This represents the Moularadellis family's heritage and passion for making great wines. It is an eternal celebration of life's treasures: food, wine, family and friends.



KINGSTON

[KINGSTON SOFT PRESS SHIRAZ CABERNET 2006]

Opulent dark berry/currant fruits and a spicy, lingering finish

Kingston has gained an enviable reputation for producing quality wines with flavour generosity and superb drinkability. This classic Australian blend is another great example with opulent dark berry/currant fruits and a spicy lingering finish. Grapes were sourced from premium cool and warm climate Shiraz and Cabernet Sauvignon growing regions throughout Australia's South Eastern Coast. The grapes were machine harvested at night to preserve optimum ripeness.

Following partial fermentation, the grape skins were gently crushed in the soft press style to ensure a softly texture, approachable wine with outstanding varietal definition and no harsh or bitter tannins.

The result is a deep red wine with a vibrant array of sweet and savoury dark fruit flavours including dark berry, blackcurrant, black olive and stewed rhubarb.

The palate is full-bodied with excellent length and balance. The Shiraz adds a distinctive spicy overtone and the oak provides subtle vanillin characters. It is a classic, complex red well complemented to lamb and beef fillet steaks.

Alcohol: 14.0% alc/vol

TA: 6.4g/L

Ph: 3.5

Winemaker: Bill Moularadellis



Soft Press

Kingston's symbol is Dionysus, the Greek God of wine. This represents the Moularadellis family's heritage and passion for making great wines. It is an eternal celebration of life's treasures; food, wine, family and friends.



KINGSTON

[KINGSTON SOFT PRESS MERLOT 2002]

A soft and supple palate rich in plum and dark cherry flavours

Kingston has gained an enviable reputation for producing quality wines with flavour generosity and superb drinkability. The 2002 Merlot marks the 10th consecutive release of a Kingston Merlot in Australia. This wine is outstanding example with a soft and supple palate, showing rich plums and dark cherry flavours.

Grapes from premium Merlot growing regions throughout South Australia, including the Riverland, Wattonbully, McLaren Vale and Langhorne Creek, and were identified for showing excellent flavour concentration and varietal definition. The grapes were machine harvested at night to preserve optimum ripeness levels.

Following partial fermentation, the grape skins were gently crushed in the soft press style to ensure a softly texture, approachable wine with outstanding varietal definition and no harsh or bitter tannins.

The result is a deep red wine with plump fruit flavours of dark cherry, liquorice, mulberry, and blueberry. The palate is full with flavours redolent of spicy fruitcake, subtle vanillin oak and has excellent length and medium supporting tannins. It is a rich, intense medium-bodied wine excellent with pasta and antipasto.

Growing Regions: Riverland, Wattonbully, McLaren Vale, Langhorne Creek, Swan Hill, Clare Valley, Adelaide Hills

Alcohol: 14.5 % alc/vol

TA: 6.5g/L

Ph: 3.4

Winemaker: Gary Compton



Soft Press

EXCLUSIVE | COLLECTION

Kingston's symbol is Dionysus, the Greek God of wine. This represents the Voularadellis family's heritage and passion for making great wines. It is a eternal celebration of life's treasures; food, wine, family and friends.



KINGSTON

[KINGSTON SOFT PRESS MERLOT 2004]



A soft and supple palate, rich in plum and dark cherry flavours

Kingston has gained an enviable reputation for producing quality wines with flavour generosity and superb drinkability. The 2004 Merlot marks the 11th consecutive release of a Kingston Merlot in Australia. This wine is an outstanding example with a soft and supple palate, showing rich plum and dark cherry flavours.

The Grapes are from premium growing regions throughout South Australia, including the Riverland, Wrattenbully, McLaren Vale and Langhorne Creek, and were identified for showing excellent flavour concentration and varietal definition. The grapes were harvested at 13.5 to 14 Baume with parcels selected in the vineyard and kept separate through processing.

Following partial fermentation, the grape skins were gently crushed in the soft press style to ensure a softly textured, approachable wine with outstanding varietal definition and no harsh or bitter tannins.

The result is a bright red wine with fruit flavours of mulberry, blueberry, plum and cherry. The palate is full with flavours redolent of spicy fruitcake, subtle vanillin oak and has excellent length and medium supporting tannins. It is a rich, intense medium-bodied wine excellent with pasta and antipasto.

Growing Regions: Riverland, Wrattenbully, McLaren Vale, Langhorne Creek, Swan Hill, Clare Valley, Adelaide Hills.

Alcohol: 14.0%

TA: 6.5g/L

Ph: 3.57

Winemaker: Frewin Ries

Soft Press

EXCLUSIVE | COLLECTION

Kingston's symbol is Dionysus, the Greek God of wine. This represents the Voularadellis family's heritage and passion for making great wines. It is an eternal celebration of life's treasures: food, wine, family and friends.



KINGSTON

[KINGSTON SOFT PRESS SHIRAZ CABERNET 2010]

Opulent dark berry/currant fruits and a spicy, lingering finish

Kingston has gained an enviable reputation for producing quality wines with flavour generosity and superb drinkability. This classic Australian blend is another great example with opulent dark berry/currant fruits and a spicy lingering finish. Grapes were sourced from premium cool and warm climate Shiraz and Cabernet Sauvignon growing regions throughout Australia's South Eastern Coast. The grapes were machine harvested at night to preserve optimum ripeness.

Following partial fermentation, the grape skins were gently crushed in the soft press style to ensure a softly texture, approachable wine with outstanding varietal definition and no harsh or bitter tannins.

The result is a deep red wine with a vibrant array of sweet and savoury dark fruit flavours including dark berry, blackcurrant, black olive and stewed rhubarb.

The palate is full-bodied with excellent length and balance. The Shiraz adds a distinctive spicy overtone and the oak provides subtle vanillin characters. It is a classic, complex red well complemented to lamb and beef fillet steaks.

Alcohol: 13.5% alc/vol

TA: 6.6g/L

Ph: 3.5

Winemaker: Bill Moularadellis



Soft Press

Kingston's symbol is Dionysus, the Greek God of wine. This represents the Moularadellis family's heritage and passion for making great wines. It is an eternal celebration of life's treasures; food, wine, family and friends.



KINGSTON

[KINGSTON SOFT PRESS CHARDONNAY 2008]



Lush peach, melon and pineapple flavours

Kingston Estate has gained an enviable reputation for producing quality wines with flavour generosity and superb drinkability. This Chardonnay is another outstanding example with exceptional fruit flavours across a generous and complex palate.

Grapes from the premium cool climate growing region of Limestone Coast and the warmer Riverland region in South Australia were identified for showing excellent flavour concentration and varietal definition. The grapes were machine harvested at night to retain fresh fruit flavours.

The grapes were pressed in the soft press style and only the free run juice was used to ensure a softly textured, approachable wine with no harsh phenolics. The juice was immediately chilled to 12°C and then cold fermented in stainless steel tanks with a small quantity transferred to oak barrels for 3 months to add complexity to the wine.

The result is a pale lemon to lime wine with a lush array of peach, melon and pineapple flavours. The palate is rounded and generous with good length and a soft acid backbone. It is a generous, complex wine perfectly suited to creamy pasta and salmon.

Alcohol: 12.5%

TA: 6.3g/L

Ph: 3.32

Winemaker: Bill Moularadellis

Soft Press

EXCLUSIVE | COLLECTION

Kingston's symbol is Dionysus, the Greek God of wine. This represents the Moularadellis family's heritage and passion for making great wines. It is an eternal celebration of life's treasures; food, wine, family and friends.



KINGSTON

[KINGSTON SOFT PRESS SHIRAZ CABERNET 2011]



Opulent plum and blackberry fruits and a spicy, lingering finish

Kingston has gained an enviable reputation for producing quality wines with flavour generosity and superb drinkability. This classic Australian blend is another great example with opulent plum and blackberry fruits and a spicy lingering finish. Grapes were sourced from premium cool and warm climate Shiraz and Cabernet Sauvignon growing regions throughout Australia's South Eastern Coast. The grapes were machine harvested at night to preserve optimum ripeness.

Following partial fermentation, the grape skins were gently crushed in the soft press style to ensure a softly texture, approachable wine with outstanding varietal definition and no harsh or bitter tannins.

The result is a deep rich red wine with a vibrant array of sweet and savoury dark fruit flavours including plum, blackberry, with a note of cassis complemented with cedar oak and subtle floral spice. The palate is medium to full-bodied with excellent length and balance. The Shiraz adds a distinctive spicy overtone and the oak provides subtle vanillin characters. It is a classic, complex red well complemented to lamb and beef fillet steaks.

Alcohol: 14.0% alc/vol

TA: 6.6g/L

Ph: 3.5

Winemaker: Bill Moularadellis

Soft Press

EXCLUSIVE | COLLECTION

Kingston's symbol is Dionysus, the Greek God of wine. This represents the Moularadellis family's heritage and passion for making great wines. It is an eternal celebration of life's treasures: food, wine, family and friends.