

Lo[^]. Wines

Portfolio May/June 2026

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For updates on new arrivals, allocations and news follow our instagram and for tech notes and more info on our producers visit our website.





Ordering & Deliveries

- * Minimum order of 1 dozen applies, or 6 bottles for wines in 6-packs denoted by (6pk) on the producer page.
- * Split cases will incur a \$12 picking fee.
- * Credit & Corked Wine Policy: We are happy to credit for any of our products which can be shown to be defective upon delivery from us. We do not credit wines you have cellared yourself and find to be out of condition when opened, nor for bottles broken on your premises. If you experience a wine that is corked please contact us directly to arrange the return of the bottle as credits for cork taint will only be approved after inspection by a Lo-Fi team member.
- * Wines are held locally in Syd, Mel and will be shipped and invoiced separately by each producer under an agency agreement.

Discounts

Pouring and volume discounts are available under the following terms:

Pouring Discount: 10% discount on a min 2 case order of a single SKU.

Volume Discount: For orders mixed across a single producer

5 Dozen - 10% discount on LUC

10 Dozen - 15% discount on LUC

20 Dozen - 20% discount on LUC

Mixed Pallets direct from winery - Contact your sales rep.

Shipping Rates

- * NSW (excl Byron) - No freight charge above the minimum order
- * Victoria - No freight charge above the minimum order
- * Byron Bay and Northern Rivers - \$12 per case
- * Brisbane and Gold Coast - \$12 per case
- * Sunshine Coast - \$18 per case.
- * Adelaide Metro - \$18 per case
- * Hobart - \$24 per case
- * Perth - \$24 per case

For all other areas please contact us for a quote on a case-by-case basis.

Enquiries

- * Enquiries: For all enquiries regarding ordering and deliveries please e-mail: orders@lofiwines.com

Delivery Times

Domestic shipping is currently facing significant challenges, to ensure urgent orders arrive in time please try and leave a suitable buffer.

- * Sydney Metro - Order by 11am for next day delivery.
- * Melbourne. - Order by 11am for next day delivery.
- * ACT/Regional NSW (Excluding NNSW) – Wines will be shipped daily
- * Regional VIC or Regional NSW Customers – Wines will be shipped daily and will take 3-4 business days. and will take 3-4 business days.
- * Gold Coast/Northern NSW – We have one delivery run to the region per week. All orders are to be placed before 11am Monday for same week delivery by Thursday/Friday.
- * Brisbane. - We have two delivery runs to the region per week. All orders are to be placed before 11am Monday or Wednesday for same week delivery by Wednesday/Friday.
- * SA – We have one delivery run to the region per week. All orders are to be placed before 11am Monday for same week delivery by Thursday/Friday.
- * TAS – Wines will be shipped daily using a 3rd party courier and will take 4-5 business days.
- * WA - Wines are shipped weekly via Anonymous for delivery the following week.

Bizzarro Bitter Aperitivo

Bizzarro Aperitivo is the newest addition to the Delinquente Wine Co family. It's a take on an all natural, Australian bitter aperitivo, made in the classic Delinquente way with scant regard for tradition, respect for nature and a product all about deliciousness. Bizzarro is made by taking super aromatic organic and biodynamic skin contact Vermentino from the Basham family in the heart of the Riverland and infusing it with traditional aperitivo ingredients such as rhubarb and gentian root providing bitterness. From here Greg has upped the ante, using organically grown Riverland oranges and lemons to create an intoxicating citrus hit. Finally he fortifies this blend adding neutral grape spirit which has been infused with a secret array of fruits, herbs and other botanicals. Bizzarro is a local aperitivo that perfectly balances sweet and bitter, making it incredibly versatile. Its less sweet than Aperol and less bitter than Campari giving endless options for your summer cocktail list. We recommend pouring it into pet nat for a delightful Spritz, or mixing it with local gin and vermouth for an all Aussie Negroni.

Region. Riverland, Australia
Viticulture. Certified Organic
Delivery. NSW/ACT/VIC only



CANS (250ml throwdowns) - 4 x 6 packs for a case

Bizzarro Tonic 'Mischief Brew'	\$3.60 LUC per can, \$86.40 per case
Bizzarro Spritz	\$4.50 LUC per can, \$108 per case
Bizzarro "Australiano" feat. Maidenii	\$4.50 LUC per can, \$108 per case.
Bizzarro x PS40 Strawberry and Yuzu Spritz	\$4.50 LUC per can, \$108 per case

Order 10 cases between any of the cans and get your 11th free.

FREE KEG DEAL

We will provide a FREE KEG with your first order for a three month commitment of pouring spritz.

Bizzarro Spritz KEG (20L)	\$387 LUC ex GST or (\$2.91 per 150ml serve)
Bizzarro x PS40 Yuzu Spritz 20L Keg	\$ 387 LUC ex GST or (\$ 2.91 per 150ml serve)

BIZZARRO BOTTLES

Bizzarro Aperitivo 750ml	\$21.50 LUC ex GST, 6 bottles to a case
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For a three month commitment we will offer a 1+1 Case (6 pack) on your first Bizzarro order.

*Due to our agency agreement with this producer, invoicing and delivery will be managed directly by the supplier.

Producers

BIZZARRO SPRITZ

60ml Bizzarro Bitter Aperitivo

90ml Your favourite pet nat

Splash of soda

Build with lots of ice, a wedge of fresh orange, and a sprig of thyme.

Delinquente (NSW/VIC/ACT ONLY)

Delinquente is the needle in the haystack rarely found in a region often associated with high volume, low-quality wines. Since founding Delinquente in 2013, Con-Greg Grigoriou has brought a lifetime of experience being surrounded by the wine industry together to produce eye-popping, dangerously drinkable wines from the Southern Italian varieties that take to the Riverland climate so well. All fruit is sourced from family owned, certified organic and biodynamic vineyards.

Region. Riverland, Australia
Viticulture. Certified Biodynamic
Delivery. NSW/ACT/VIC only

2025 'Tuff Nutt' Bianco d'Alessano Pet Nat	\$15.50 LUC ex GST
2025 'Weeping Juan' Vermentino/Nero Pet Nat	\$15.50 LUC ex GST
2025 'Jaybird' Maceration Fiano Blend	\$15.50 LUC ex GST
2025 'Pretty Boy' Rosato	\$15.50 LUC ex GST
2025 'Roxanne the Razor' Negroamaro/Nero d'Avola	\$15.50 LUC ex GST
2025 'Roko il Vagabondo' Montepulciano	\$15.50 LUC ex GST

HELL SERIES

2025 Hell Fiano	\$19.90 LUC ex GST
2025 Hell Nero d'Avola	\$19.90 LUC ex GST

*Please note invoicing and delivery will be managed directly by the producer as per our agency agreement.

Producers



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DAS JUICE

Das Juice is the passion project of James Audas and Tom Sheer, launched in 2017 with a simple goal: to make well-farmed, well-made wines at a sharper price point without compromising on quality or integrity. Sourcing fruit primarily from certified organic and biodynamic vineyards across South Australia, the wines are always organically farmed, made with minimal intervention, wild ferments, a small amount of sulphur, and a strong focus on pure drinkability. James leads the winemaking, bringing a farming-first approach and a deep connection to natural wine, while Tom is the creative force behind the branding and visual identity. Together, they've built Das Juice as an honest, lo-fi label focused on expressive, approachable wines made to be opened, shared, and enjoyed—nothing but juice.

Region. McLaren Vale
Viticulture. Organic/Biodynamic
Delivery. National

2024 Pink Pet Nat (NEW)	\$12.95 LUC ex GST
2023 White	\$12.95 LUC ex GST
2023 Rose	\$12.95 LUC ex GST
2023 Red	\$12.95 LUC ex GST

5 + 1 CASE OFFER:

Mix any 5 cases of 2023 Das Juice and receive a 6th case for free.

For half and full pallet discounts get in touch with your local sales representative or sales@lofiwines.com

*Please note invoicing and delivery will be managed directly by the producer as per our agency agreement.

Producers



Top pick.

2023 Das Juice Red

A slippery, chillable and characterful Cabernet blend from old vines and classic terroir high in McLaren Vale.

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A.R.C

A.R.C or A Random Collection was founded in 2017 by James & Jessica Audas after making the leap from their lives in Sydney and ending up on an old off grid permaculture farm in West Gippsland Victoria. Estate wines are from their 4ha of vineyard sites in Baw Baw Shire, Gippsland, where the rich red volcanic soils of the region produce wines of elegance, poise and character. The negociant wines are sourced from organic growers in McLaren Vale and Eden Valle. All wines are wild fermented in a mixture of Amphora, large format wooden barrels and tanks and remain addition free, unfiltered and unfinned with only small sulphur additions when needed.

Region. Estate Gippsland, Negoce McLaren Vale
Viticulture. Organic
Delivery. National

ESTATE GROWN (GIPPSLAND)

2023 ARC Sauvignon Blanc (LOW)	\$22.50 LUC ex GST
2023 ARC Cabernet Franc (LOW)	\$22.50 LUC ex GST
2023 ARC Block 2 Cabernet Sauvignon	\$30 LUC ex GST

NEGOCIANT (MCLAREN VALE)

2024 Savagnin McLaren Vale	\$22.50 LUC ex GST
2024 Grenache McLaren Vale	\$22.50 LUC ex GST

*Please note invoicing and delivery will be managed directly by the producer as per our agency agreement,.

Producers



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Ada Wine Co.

Ada Wine Co is the passion project of James Ellis who has honed his craft with an extensive list of industry experience since leaving his Winemaking Studies in 2014. He has worked as a viticulturist for large corporates like Penfolds in the Barossa Valley and Winemaking roles for small, premium wineries like Gentle Folk wines in the Adelaide Hills. A viticulturist at heart James firmly believes that all of his wines are made in the vineyard and he is meticulous with his approach to management and organics across the sites he sources for Ada. The wines he crafts are textured, considered and driven by their terroir.

Region. South Australia
Viticulture. Organic
Delivery. NSW/ACT/QLD/VIC



2025 'Randy Mandy' Pinot Blanc	\$22.50 LUC ex GST
2025 'Miles' Gamay/Pinot	\$25 LUC ex GST
2025 'Rift' Chardonnay	\$29.90 LUC ex GST
2024 'Celui' Pinot Noir	\$25 LUC ex GST
2024 'Ernie' Blewitt Springs Grenache	\$25 LUC ex GST

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Saep

Saep Wines is the Adelaide Hills-based project of longtime wine-grower Dave Gartelmann and there are a couple of things you need to know. He's a great farmer that embraces all things organic and biodynamic and the wines have a superbly detailed natty, lo-fi edge and inherent drinkability that we love. He is deeply committed to the conversion of vineyards from conventional to organic viticulture and his passion for his home regions of Adelaide Hills and McLaren Vale is palpable. Winemaking wise Dave has taken great influence from dear friend Abel Gibson who mentored him in the early years of Saep. His Syrah wines are full of drive and precision.

Region. Adelaide Hills
Viticulture. Organic
Delivery. NSW/ACT/QLD/VIC



2023 Saep Adelaide Hills Chardonnay

\$21 LUC ex GST

2023 Saep 'Ray' Grenache

\$24 LUC ex GST

*Please note invoicing and delivery will be managed directly by the producer as per our agency agreement.

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Sigurd Wines

Sigurd is the dream-come-reality label of up-and-comer winemaker Daniel Graham. Based upon Daniel's Norwegian family history, Sigurd personifies everything that is exciting about young and rising talent from South Australian Winemakers - passionate, under-the-radar and committed to making animated interesting and experimental wines. Dan is based in the Barossa Valley and has farmed a small site for the last few years. He also works closely with growers across south Australia producing wines with texture and immense drinkability.

Region. South Australia
Viticulture. Organic/Conventional
Delivery. NSW/ACT/VIC

2024 Sigurd 'Endless Sommer' Rose	\$21LUC ex GST
2024 Sigurd 'Mignight Sun' Semillon/Vermentino	\$21 LUC ex GST
2025 Siggurd Chenin Blanc	\$21 LUC ex GST
2023 Sigurd Red Blend	\$21 LUC ex GST
2023 Sigurd Syrah	\$25 LUC ex GST
2023 Sigurd Cabernet	\$25 LUC ex GST
2022 Sigurd Reserve Semillon	\$35 LUC ex GST
2022 Sigurd Reserve Syrah	\$40 LUC ex GST

*Please note invoicing and delivery will be managed directly by the producer as per our agency agreement,.

Producers



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Good Intentions (NSW/ACT/QLD)

Mount Gambier is a truly unique wine region to Australia. A young volcano by the sea, it juxtaposes cool climate limestone slopes with oceanic moderation to culminate into one of the more interesting wine regions around, one that over the next few years is likely due to grow in understanding and popularity. It is here Andrew Burchell farms and makes his idiosyncratic wines, drawing on his background in permaculture and appreciation for the land. Andrew is currently planting multiple vineyards and in the meantime draws upon some already self-farmed sites that are in conversion to organics and purchased fruit. Geared towards drinkability and direct in their pleasure, we're excited to bring to you arguably the regions leading light.

Region. Mount Gambier
 Viticulture. Organic/Biodynamic unless stated
 Delivery. NSW/ACT/QLD/WA



FLORAL SERIES (WHITE LABEL, STELVIN)

2025 'Floral Series' Mt Gambier Chardonnay	\$22.10 LUC ex GST
2025 'Floral Series' Mt Gambier Pinot Noir	\$22.10 LUC ex GST

ORIGINAL SERIES (CORK)

2022 'Artesian Lava' Riesling Maceration	\$17.50 LUC ex GST
2024 Mount Benson Gruner Veltliner	\$22.10 LUC ex GST
2024 'Relatively Red' Mount Gambier Shiraz	\$21.50 LUC ex GST
2024 'Frankie' Limestone Coast Cab Franc	\$22.10 LUC ex GST

SINGLE VINEYARD RELEASE:

2023 'Ash Cloud' Pinot Noir	\$32 LUC ex GST
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*Please note invoicing and delivery will be managed directly by the producer as per our agency agreement.

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Château Acid

Simon Jones and Charlie O'Brien are two old friends from Sydney who both found their way to wine after separate careers in their 20's. Since 2017 they have been making wines from a single biodynamic vineyard in the hills of Central Ranges NSW. This is a relatively unknown and highly underrated region, with sandy granite soils, abundant sunshine and cool nights that are perfect for ripening varieties like Grenache, Syrah and Vermentino. The winemaking is carefully hands-off, preferring slow ageing in vessels and in bottle to produce salty whites and deep reds of uncommon character and complexity.

Region. Central Ranges, NSW
Viticulture. Organic/Biodynamic
Delivery. National

2024 Acid Chardonnay	\$26 LUC ex GST
2025 Acid Vermentino	\$26 LUC ex GST
2025 Acid Rosé	\$22 LUC ex GST
2025 Acid Shiraz	\$22 LUC ex GST

*Please note invoicing and delivery will be managed directly by the producer as per our agency agreement.

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Seaview Ridge

Seaview Ridge is the estate wine label of Chateau Acid's Simon Jones and Charles O'Brien, spanning 1.6 hectares in Victoria's cool-climate Baw Baw Shire, Gippsland. Inspired by the region's unique terroir of iron-rich volcanic soils and position between the Victorian Alps and Bass Strait, Simon and his wife Olivia purchased their Seaview vineyard in 2020 and in the same year began leasing a parcel at the famed Bull Swamp vineyard in Warragul. With a background in minimal intervention winemaking under their Château Acid label, Simon and Charles' focus here is quality, terroir-driven wines. Organic, no-till farming and long ageing in the cellar reflect a deep commitment to vibrancy, precision, and the expression of place in this boundary-pushing region.

Region. Baw Baw Shire, Gippsland, VIC
Viticulture. Organic (not certified)
Delivery. National

2024 'Bull Swamp' Sauvignon Blanc

\$27.50 LUC ex GST

2022 'Bull Swamp' Syrah

\$32 LUC ex GST

*Please note invoicing and delivery will be managed directly by the producer as per our agency agreement.

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William Downie (NSW/ACT) (NEW)

Bill Downie is an Australian Pinot Noir icon. He grew up in Gippsland, launching his career with a formative two-year stint under Phillip Jones at Bass Phillip before rising to senior winemaker at De Bortoli in 2006. Alongside this, he founded his own label in 2003, crafting acclaimed Pinot Noir from the Yarra Valley, Gippsland, and Mornington Peninsula, and further refined his craft through harvests in Burgundy with Fourrier and Hubert Lignier. Downie returned to Gippsland in 2007, planting the high-density Guendulain Farm vineyard with his wife Rachel and farming select volcanic sites in Baw Baw Shire, while also sourcing fruit from Upper Goulburn, King Valley, and Mornington Peninsula for his regional wines, which showcase his Pinot Noir mastery and the character of their diverse terroirs.

Region. Baw Baw Shire, Gippsland, VIC
Viticulture. Organic (not certified)
Delivery. NSW/ACT



2024 'Cathedral' King/Yarra Valleys Pinot Noir	\$21 LUC ex GST
2025 'Tolmie' Upper Goulburn Pinot Noir	\$21 LUC ex GST
2025 'Gippsland' Pinot Noir (6PK)	\$45 LUC ex GST
2025 'Camp Hill' Pinot Noir (6PK)	\$73 LUC ex GST

*Please note invoicing and delivery will be managed directly by the producer as per our agency agreement.

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