

2023 Classic Dry Rosé

A classic provençal style of Rosé known for its pale colour and light, dry elegance. This Rosé is made solely from Shiraz our Margaret River alternative grape, grown in our own vineyards.



APPEARANCE

Bright salmon pink.

NOSE

Very refined, complex and light perfume with strawberry cream, watermelon and fresh rose petal with a hint of lady smith apple and pink peppercorn.

PALATE

Arriving on the palate soft and round with a luscious plump fruit feeling, followed by very smooth almost creamy acidity and rounded out by a long, dry mineral finish. Very fresh, light and drinkable.

WINEMAKER COMMENTS

Shiraz is picked earlier at lower baume to help retain some acid and deliver freshness & fruit purity. Oxidatively handled as juice and then fermented under cool conditions using specially selected organic yeast to produce a wine with a textural and savoury complexity. No oak was used in this wine to preserve the primary fruit purity.

VINTAGE DESCRIPTION

A cool dry spring delayed vine development by 2-3 weeks, allowing time to open canopies which paid off come veraison. December, January and February brought consistent dry and warm conditions which saw vine development catch up nicely. Yields and bunch weights were a highlight, with fruit displaying beautiful balance. Ideal mild conditions allowed Chardonnay to develop bright acidity and sound flavour ripeness. March brought three small rain incidents, the most significant of which occurred post white harvest. Cool evenings and moderate daytime temperatures with afternoon sea breezes were ideal for gentle, consistent tannin ripening in our reds which maintained dense flavour. Low Marri Blossom presence resulted in the largest netting program since 2019, with bird pressure at a high during harvest. Overall, vineyard plots have shown excellent balance with more fruit and canopy, reflecting vine health and minimal heat stress from a milder season.

VARIETIES

100% Shiraz

HARVESTED

23 February - 2 March 2023

PRESSING

Selectiv machine harvested and whole berry air bag pressed

JUICE TURBIDITY

Very clean <10NTU

FERMENTATION

Oxidatively floated juice off solids post pressing and inoculated with organic cultured yeast

FERMENTATION VESSEL

Temperature controlled stainless steel tanks

MATURATION

Stainless steel tank

BOTTLED

July 2023

TA 5.6g/L PH 3.44

RESIDUAL SUGAR 0.68g/L

ALCOHOL 12.5%

VEGAN FRIENDLY Yes

CELLARING Fresh on release, drink now until December 2024