

2021 Classic Dry Rosé

A classic provençal style of Rosé known for its pale colour and light, dry elegance. Crafted from Shiraz fruit grown in our vineyards throughout the Margaret River region, this Rosé embraces the delicate fruit perfume and succulence of its Shiraz core.



APPEARANCE

Crystalline pale salmon pink.

NOSE

A very refined, complex and light perfume of strawberry cream, musk and fresh rose petal, with a hint of blood orange and oregano.

PALATE

Arrives on the palate soft and round, with luscious plump fruit. Subtle natural acidity leads to a long, dry mineral finish.

WINEMAKER COMMENTS

This Margaret River Shiraz was picked earlier, at lower Baumé, to help retain acidity and deliver freshness and fruit purity. The juice was oxidatively handled, then fermented under cool conditions using specially selected organic yeast to produce a wine with a textural and savoury complexity. This wine was made without the use of oak to preserve the primary fruit expression.

VINTAGE DESCRIPTION

A year of peculiar weather where our commitment to organic viticulture was vital to the successful growth of quality, balanced fruit. A cool and wet spring prompted the need for an intense leaf plucking program to mitigate disease risk. Luckily, December and January were warm and dry. Canopy management was a priority throughout February and March to combat unusually warm and moist conditions. A rainfall event in early February provided a timely drink for the red varieties, followed by warm weather which was ideal for the Chardonnay to achieve ripeness. A second rainfall incident in early March was followed by sunny and breezy conditions to dry off the fruit for healthy ripening. With our judicious canopy management and a crop of naturally resilient grapes, we are pleased to say that fantastic quality fruit was ripened and harvested with little-to-no disease in our vineyards.

VARIETIES

90% Shiraz, 8.7% Cabernet Sauvignon, 1.3% Malbec

HARVESTED

Late February - Mid March 2021

PRESSING

Selective 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 2021

TA 5.6g/L PH 3.44

RESIDUAL SUGAR 2.64g/L

ALCOHOL 12.5%

VEGAN FRIENDLY Yes

CELLARING Fresh on release.