

2024 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

Pale salmon pink.

NOSE

An enticing and lifted bouquet of strawberries and cream, fresh rose petals and watermelon, with subtle undertones of musk and citrus zest.

PALATE

The palate is refreshing, light, and beautifully balanced, with notes of red berries and a succulent core. Smooth, soft acidity provides a rounded texture, complemented by a slightly salty, crunchy, mineral dry finish with a very light sensation of sweet fruit.

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

The 2024 vintage was early and fast-paced. An early spring, the warmest in memory, saw below-average rainfall, leading to early flowering, veraison, and fantastic growing conditions for the canopies. Summer brought no rainfall and sustained warmth, with no extremes, ensuring most fruit ripened without damage.

Harvest began in mid-January with Wilyabrup Chardonnay, displaying great balance and flavour. Sauvignon Blanc followed, with slightly lower yields but ripe fruit flavours. The warm conditions led to an earlier-than-expected red harvest. The Cabernet showed beautifully ripe fruit flavours, firm tannins, and great concentration. While red yields were slightly lower, vine health remained excellent. The Marri blossom was phenomenal this year, keeping bird pressure to almost zero.

Despite the early start and warm, consistent conditions, the fruit quality is beyond expectations.

VARIETIES

100% Shiraz

HARVESTED

5 February - 27 February 2024

PRESSING

Selectiv machine harvested and whole berry air bag pressed.

JUICE TURBIDITY

Very clean <10NTU

FERMENTATION

Clarified juice fermented with organic strains.

FERMENTATION VESSEL

100% Temperature controlled stainless steel tanks.

MATURATION

Stainless steel tank

BOTTLED

4 July 2024

TA 5.3g/L PH 3.33

RESIDUAL SUGAR 0.76g/L

ALCOHOL 13%

VEGAN FRIENDLY Yes

CELLARING Fresh on release, drink now until December 2025