2026

TEMPRANILLO ROSÉ



Tasting Note

Nose: Very pretty nose – raspberry dust, strawberry florals, rose petals, Pink Lady apple peel, pink musk, with just a very fine hint of fennel.

Palate: Immediately soft and generous; inviting and luscious. The front palate shows an abundance of juicy fruit. Flavours abound with pomegranate, grapefruit, pink musk, and blood orange. The wine finishes deliciously dry with a slightly spicy character. A very easy drink that conjures spring to one's mind.

Pairing: Crisp pork belly salad with red cabbage and mint.



Technical Notes

Vineyard: The fruit for this wine was sourced from a single block grown in Carbunup. The canopy and viticulture management were specifically focused on growing rosé fruit. Harvest occurred on 24th February.

Winery: The fruit was picked in the cool of the night and processed immediately to reduce unnecessary colour pickup and capture as much freshness as possible. After the juice settled, it was racked and inoculated for fermentation in stainless steel. The wine was fermented to absolute dryness and bottled on 13th May.

Fermentation: 100% Stainless Steel

Cellaring: Will benefit from drinking now to retain its freshness but can be cellared for next 2-3 years.

Alcohol: 12.5%
Total Acidity: 5.43 g/l
Residual Sugar: 0g/L