2024

ROSÉ

<u>Tasting Notes</u>

Nose: A bouquet of rose petals, jasmine, raspberry and turkish delight springs from the glass.

Palate: Soft gentle fruit is immediately accessible on the palate. Strawberries, white jellybeans and a sprinkling of jubey pomegranates provides vibrancy balanced with a satiating dry finish.

Pairing: Watermelon salad



Technical Notes

Vineyard: Sourced from the northern sub regions of Margaret River. The wine is made from Shiraz grapes grown specifically for the Rosé style.

Winery: Picked in the cool of night, the fruit was processed cold to retain the fruit flavours. Minimal contact on skins has lead to the lighter colour and soft gentle flavours.

Fermentation: The juice was settled, racked and fermented in Stainless Steel.

Alcohol: 13.3% Total Acidity: 6.48

Residual Sugar: 0.77g/L

Cellaring: Best to drink now as we move

through spring and summer.

