2024

SANGIOVESE ROSÉ



Tasting Note

Appearance

Pale salmon blush.

Nose

Red delicious apples, raspberry florals, vanilla with a hint of musk sticks and cardamon.

Palate

Whilst this wine is bone dry there is a generous volume of fruit and fruit weight on the front palate. Delicate strawberries, cranberries and raspberry flowers up front lead into a tighter mid palate of pink grapefruit and guava characters giving a satiating and also mineral like acidity on the finish.

Technical Details

Varietals 100% Sangiovese

Alc: 12.3%

Harvest Date 16th February 2024

TA 5.72g/L

pH 3.26

Bottling Date 19th June 2024

Winemakers Comments

The direction for this wine was to make a delicate, focused rosé savoury in style. The fruit for this wine was sourced from a single block grown in Kaloorup. The canopy and viticulture management was specifically focused for growing rosé fruit. The fruit was picked in the cool of the night and processed immediately to reduce any unnecessary colour pick up and to capture as much freshness as possible. After the juice was settled it was racked and inoculated for fermentation in stainless steel. The wine has been fermented to absolute dryness. It was left on lees for 3 months before being prepared for bottling.

