



2026 EDWARDS ROSÉ

Pretty salmon pink in colour, lifted aromas of cranberry, musk stick and citrus flow onto a delicate palate with lovely fruit weight, finishing with soft saline acidity.

WINEMAKER'S NOTES (JONATHAN METTAM)

Select-harvested shiraz (62%) and hand-harvested grenache (38%) were picked 3 days apart on 3 and 6 March, respectively. The shiraz was immediately crushed and pressed off skins before pressing to stainless steel tanks for clarification. The grenache was whole bunch pressed directly to tank for clarification. The relatively clear juices were then racked together and fermented in temperature-controlled tanks using cultured yeast. The fermentation lasted for a period of 20 days. Post ferment, the wine was racked off lees, stabilised, then cross flow filtered prior to bottling in early May.

VITICULTURIST'S NOTES (CHRISTO EDWARDS)

2026 was a classic Margaret River vintage, with excellent soil moisture in spring due to a high rainfall in winter. Moderate spring conditions encouraged even budburst and flowering. A warm dry summer promoted even ripening on all varieties with the whites showing bright acidity and reds good colour and flavour concentration. Across all varieties tonnages were average except Shiraz which was 20% down. This seemed to be consistent throughout the region. Bird pressure was low due to the high Marri Blossom. All in all a fantastic year!

TECHNICAL DETAILS

VARIETAL	60% Shiraz 40% Grenache
ALCOHOL	13%
HARVESTED	March 2026
BOTTLED	May 2026
CELLARING	Drink now

