



2023 Rose

Tech details

Grape Varieties: 100% Pinot Noir

Alcohol: 13%

Residual Sugar: 0.2 g/L

TA: 5.55 g/L pH: 3.35 Yield: 8t/ha

Harvest date: March 2023 Bottle Date: September 2023

Winemaking

Made from 100% pinot noir with 2 hours on skins under inert gas, then pressed to barrel for fermentation. This wine has been handled to preserve the primary fruit characters, but also adding texture and weight from barrel fermentation and 100% malolactic fermentation. This is a dry rosé style with light phenolics.

Viticulture

Grown on a north-facing-bank of the Derwent River, the pinot noir used in this wine comes from a 30-year-old cool-climate vineyard north of Hobart.

The soils are permeable loams over

lime with a climate ideal for delicate wine grape production.

Tasting notes

Vibrant strawberry fruits burst from the glass and on the front palate. 100% malolactic fermentation adds complexity, and a round back palate; which then dries off to become clean and refreshed.

Aroma: Strawberries, toffee apple

Palate: Strawberries & cream, textural, dry, fresh & long finish.

