



FAMILY Grenache Rosé

VARIETIES Grenache (100%)

#### THE WINE

This wine has a pale salmon colour, that bursts with fruit intensity. Pomegranate and raspberry provide this intensity, while aromas of grapefruit, delicate spice and floral lift provide complexity. This rosé has a lively and bright palate and medium weight that is balanced with textural elements.

# THE VINTAGE

A wet winter provided adequate soil moisture for vines to draw from during budburst and promote healthy vine growth during the growing season. A cool spring coinciding with flowering reduced yields and lengthened fruit set which in turn extended the ripening period. A mostly dry ripening period without damaging rain, hail or heat waves enabled the fruit to ripen slowly and maintain good balance of natural acidity, flavour and tannin across most varieties.

**VINTAGE** 2022

# REGION

McLaren Vale

#### THE WINEMAKING

The fruit from this wine was harvested solely for the purpose of rosé, The vineyard provides great balance allowing for flavour development at low sugar level, perfect for rosé. A short period of time spent soaking the skins in the juice allows for extraction of the delicate colour. Clarification and cool fermentation harness the delicate aromas, with a short maturation period helping to develop the textural element of the wine.

### AGEING POTENTIAL

Drink young and fresh, serve from the refrigerator.

# FOOD PAIRINGS

Fresh salads with lemon vinaigrette, kingfish ceviche, chicken tacos with mango salsa.

ALCOHOL	12.5%	РН	3.10
RESIDUAL SUGAR	5.2 g/L	TITRATABLE Acid	6.7
CHIEF WINEMAKER	Ben Tanzer	WINEMAKER	Steven Soper

