

## 2022 ROSÉ

**COLOUR** AROMA

Vibrant rose gold

Lifted aromas of cherry and fresh strawberry with a hint of fairy floss

**PALATE** 

Luscious strawberries and cream, soft and

juicy with a light grapefruit zest

## WINEMAKING

The fruit was harvested in the cool of the night to preserve freshness and quality. Individual batches were cool fermented in stainless steel with aromatic yeast to highlight each varietal component. The wine was blended, stabilised and filtered prior to bottling.

## **VINTAGE SUMMARY**

The conditions leading up to the 2022 vintage were cooler and damper than average. This, combined with some windy conditions during flowering resulted in a lengthier ripening period and an extended harvest. Mild conditions at the beginning of the year brought great aromatic expression across all whites, particularly in Sauvignon Blanc, Riesling & Fiano. Some wet weather conditions followed, though still enabled the reds to yield bright fruit and varietal expression, with Merlot and Shiraz being standouts of the season.

## **ENJOY WITH**

Tomato medley and haloumi barbecued skewers, Vietnamese chicken salad

VINTAGE

VARIETALS Shiraz, Sangiovese & Pinot Gris

REGION Murray Darling CELLARING Enjoy on release

ALC/VOL 12% PH 3.3 **ACIDITY** 6.20 g/L

