# Z J J J J S E L E C T I O N 2,3

# 2023 ROSÉ

COLOUR AROMA PALATE Vibrant rose gold

Strawberries and cream with cherry notes Ripe strawberries and delicate rose petals, accompanied by a refreshing minerality

### WINEMAKING

The fruit was harvested in the cool of the night to preserve freshness and quality. Individual batches were cool fermented in stainless steel, followed by lees stirring to give length and roundness to the palate. The wine was blended, stabilised and filtered prior to bottling.

## **VINTAGE SUMMARY**

The Murray Darling region experienced a cooler and wetter than average growing season, resulting in a later start to Vintage 2023 than usual. Harvest began in February and concluded in April, with the cooler summer temperatures contributing to excellent fruit development. Modest crop levels and a slower ripening process resulted in fruit with beautiful natural acidity and concentrated aromas and flavours. Notably, Sauvignon Blanc, Chardonnay, and Pinot Grigio exhibited excellent aromatic expression. Among the reds, Merlot and Cabernet stood out with vibrant fruit flavours and distinctive varietal characteristics.

### **ENJOY WITH**

Spicy seafood jambalaya or watermelon, mint and feta salad

VINTAGE 2023 VARIETALS Shira:

VARIETALS Shiraz, Sangiovese
REGION Murray Darling
CELLARING Best enjoyed young

 ALC/VOL
 11.5%

 PH
 3.21

 ACIDITY
 6.30 g/L

