



Delicious and dry is how we love our Rosé. The 2023 is crafted from Pinot Noir, Merlot, Syrah with small portion of Malbec rounding out the blend. Half tank and half barrel fermented in larger format barrels; this melds the fruit aromas with a more savoury complexity.

The nose is wonderfully reminiscent of a summer salad of watermelon and prosciutto. Side notes of baked raspberry with a dash of balsamic vinegar adds to the moreish nature of this wine. Flavours on the palate of peppered strawberries are framed by bright fresh acidity. This is a wonderful summer wine and due to its more dry, savoury style is great paired with food.

Harvest Dates	20 March – 15 April	Wine Analysis	<i>Alc 13.0 % TA 5.9 g/l pH 3.30</i>
Varieties	Pinot Noir 35% Merlot 33% Syrah 27% Malbec 5%	Winemaking	Red varietals pressed, and lightly coloured juice settled overnight and then racked to older neutral barrels. Fermented at ambient temperature with natural yeasts.
Bottling Date	<i>September 2023</i>		
Cellaring Potential	<i>To 2028</i>		