

R 2022 Rowlee Rosé

The Rowlee vineyard is situated in the foothills of Mount Canobolas, 950 meters above sea level in the high altitude and cool climate region of Orange, New South Wales. The influence of Mount Canobolas, an extinct volcano, is tangible, with cooling breezes off the mountain, mitigating warm daytime temperatures, allowing the grapes to ripen slowly and gather flavour. Soil is deep clay loam, red and brown, derived from basalt. This mix gives free draining soils and a mineral composition that supports the production of exceptional grapes.

Our philosophy is grounded in obsessive attention to detail, with a hands-on approach in the vineyard and winery. Our aim is to create wines that are subtle, balanced and reflective of their terroir and vintage.

VINTAGE

October 2021 welcomed the beginning of budburst and the start of the 2022 vintage. Extensive work in the vineyard in the lead up to and throughout the growing season created the best possible conditions to produce exceptional cool climate fruit.

The cooler and wetter season presented its own challenges requiring long hours in the vineyard to maintain ideal vine and fruit health. Under vine mulching, application of organic fertiliser, multiple passes of leaf plucking and canopy trimming resulted in optimum fruit to leaf ratios and excellent fruit quality.

Fortunately, the rain subsided in the lead up to harvest, which eased disease pressure and allowed the fruit to ripen. The return to this classic cooler (pre-drought) vintage, resulted in the grapes showing pristine natural acidity and flavour prior to harvest in late March and early April.

These extra ripening days and extended hours in the vineyard were rewarded with an abundant harvest of exceptional complexity and subtleness, producing aromatic, elegant and flavourful wines.

VINIFICATION

Minimal skin contact has ensured this wine has a pale blush colour and delicate flavour profile. With Rosé like this, timing is everything to ensure finesse is at the heart of the wine. Gentle pressing to ensure delicate phenolic extraction followed by a long cool fermentation preserves aromatic purity adding floral dimension to this wine. Minimal fining before bottling ensures clarity of fruit is retained. Bottled on 30 September 2022.

STYLE

Mid to pale salmon pink with and orange blush. Delicate and refined aromatics with pink rose petal florals, a hint of bath salt perfume and subtle spice underpin watermelon and cranberry lift on the nose. The palate entry is soft, giving way to a bright and crunchy acid line which carries watermelon and subtle cherry fruit flavour. The is also a hint of wild forest berry sorbet adding depth. The phenolics a soft and textured giving a round and pillowy exit.



ACCOLADES

93 points, Sam Kim, Wine Orbit, May 2023

93 points, Ken Gargett, WinePilot, February 2023



VARIETAL COMPOSITION

100% shiraz



IDEAL SERVING TEMPERATURE

8-10°C



CELLARING POTENTIAL

2022 - 2024



FOOD MATCH

Asparagus and goats curd salad



TECHNICAL DETAILS

Total acid 6.9g/L

Final pH 3.22

Residual sugar 9.6g/L

Alcohol 11.5% by volume