



2022 ROSÉ

VARIETIES

Shiraz blend

REGIONS

Western Australia

NUMBERS

Alcohol 12.5%

pH 3.14

Acidity 5.2 g/L

Residual Sugar 1.3 g/L

2022 MADFISH ROSÉ

TASTING NOTES

Pale salmon in appearance, with a gleam of copper. After a swirl or two, subtle pink floral notes such as rose petals and hibiscus leap from the glass, followed by a fruit basket of fresh cherries, white strawberries and pomegranate. The red berry perfumes make way for a plethora of pithy, orange citrus flavours and a red fruit sweetness that lingers after the first sip. Tart cranberry, red apple skin and raspberry sorbet are found on the finish, complemented by a fresh, sea spray acidity that sets the scene for a perfect summer afternoon.

WHEN TO DRINK AND WITH WHAT

Enjoy now or over the next 2 years with shared plates of chargrilled octopus, Parmesan & pumpkin arancini, grilled chorizo, Jamon Iberico and crusty bread.

ABOUT ROSÉ

Rosé is an all-occasion wine full of freshness, brightness, crispness, and lightness.

Proper Rosé is made from the gentle and short extraction of juice from red grape varieties to obtain only the lightest tinges of pinks from the grape skins. After this extraction, rosé is largely made in the same way as white wine.

Many, even most, red grape varieties or blends thereof are suitable for making rosé. Different varieties give different flavours and colours and there is an “official” colour coding that refers to the flesh of fruits including: cantelope, peach, red currant, ruby grapefruit, mango and mandarin.

ABOUT THE 2022 VINTAGE

In 2022, beautiful dry and sunny conditions were entrenched throughout January and February, removing a great deal of the disease pressure that rain and humidity can bring and allowing a predictable insight into ripening patterns across most varieties.

While summer set the scene for another consistent and memorable vintage, certain varieties paid a penalty for difficult conditions earlier in the growing season. The wet winter of 2021 lingered unduly, smothering the renewal of spring and delaying the onset of budburst and flowering in the vineyards. The consequence was reduced yields in our estate vineyards in the Great Southern, but luckily minimal impact on outcomes in Margaret River.

We commenced harvest in the northern end of Margaret River on the 18th of February. There was no pause between the maturity of whites and reds, as warm conditions pushed Margaret River Shiraz into the picking window while Great Southern Riesling continued to ripen further on the vine.

Consistent fine weather at the tail end of the growing season ensured that the potential developed in the vines was maximised by picking at optimum levels of ripeness. Superb balance between sugar, acidity and flavour across all varieties gives us great optimism for the evolution of wines from the 2022 vintage.

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WESTERN AUSTRALIA