

**SOS Rosé 2023**

14.0% alc/vol 677 dozen  
Grenache and Mourvedre  
Heathcote and Goulburn Valley

Pale in colour with a combination of summer florals and savoury herbal aromatics. Delicate ruby fruits with hints of orange peel, lead to a dry and refreshing finish.

Eat: Any seafood from a grill or with Mediterranean inspired snacks and don't forget a winter Bouillabaisse.

The Grenache came from the ancient Cambrian soils of Heathcote whilst the Mourvedre was grown on the river flats of Tabilk in the Nagambie Lakes area of the Goulburn Valley. Both parcels were fermented in seasoned oak to help with mouth feel and texture. The wine was left to age for around 6 months on fine lees to build complexity. A classic blend of these varieties that complement each other for a light and delicate, savoury rosé.

This is the wine that started SOS... a life-raft in a sea of Savvy B. Drink at any sign of sunshine or if you feel you need to add some into your day.

