

# 2023 Single Vineyard Rosé

Harvest Dates: March 29th - 30th, 2023 | Alcohol label %: 12.2 | pH: 3.15 | Acidity (TA): 7.9 | Residual Sugar (g/L): 6.1 | Serving Temperature (°C): 10.0 | Drink starting in: 2023 | ending in: 2036

# **Growing Conditions**

Good winter rains set a positive start to the growing season with ample soil moisture and no frost events. The cooler conditions delayed vine growth and flowering was later than average. Fruit set was influenced by the cooler season and some varieties yielded below average. The cool & mild conditions continued throughout and subsequently delayed harvest giving the fruit ample time to develop delicate flavours.

#### **Harvest**

March 29, 2023

# Winemaking

Harvested utilising a destemmer in the cool of the morning, processed quickly to minimise skin contact. Tank ferment stopped at 3g/l residual sugar to provide depth to the palate.

# **Aging**

Stainless ferment to almost dry, bottled quickly to retain freshness

### **Bottling**

September 6 2023

#### **Appearance**

Light-medium salmon hue

#### Nose

Savoury and spice with layers of watermelon and cranberry notes

#### **Palate**

crunchy taste of red currants and refreshing watermelon candy.

