

METALA ROSÉ 2023

Metala is a historic single vineyard in South Australia's Langhorne Creek and includes the oldest family-owned Cabernet Sauvignon vines in the world. Wines are handcrafted by fifth generation custodian Guy Adams, with an 'always faithful' Australian spirit.

The iconic White Label collection are sourced from parcels of fruit throughout the Metala single vineyard and represent the power and expression of Langhorne Creek.

2023 VINTAGE CONDITIONS

The cool and windy spring resulted in uneven flowering and lower yields. The harvest was delayed due to the cool ripening period. Despite lower sugar levels, the wines displayed excellent flavors without any signs of underripeness. Shiraz wines, in particular, exhibited deep and vibrant colors. Overall, the wines from the 2023 vintage will have lower alcohol content but exceptional flavor and depth. Their natural acidity suggests they will age well and have a long lifespan

WINEMAKING

Machine harvested in the early morning. Straight to press, minimal skin contact. Cold settled for two days, racked and then fermented in stainless steel between 14-16 degrees Celsius until dry.

Appearance: A beautiful pale salmon color, with hints of copper and orange hues.

Bouquet: Delicate floral scents of rose petals, jasmine, and cherry blossoms. Hints of fresh red berries like strawberries and raspberries, along with hints of citrus fruits such as grapefruit and orange.

Palate: A harmonious blend of ripe red fruits like cherries, cranberries, and red currants. With subtle herbal undertones, such as a touch of mint. There is a delicate sweetness that adds to the overall balance of the wine, this wine is dry with a crisp and lively acidity.

Food and Wine match: Try the Metala Rosé with grilled seafood, fresh salads, light pasta dishes, soft cheeses and Grilled vegetables.



Metala

LANGHORNE CREEK



FINELY CRAFTED & PROUDLY FAMILY OWNED.

