



HARE'S CHASE

2024 MATARO ROSÉ

Vintage Conditions

Rainfall in May and June provided a boost for subsoil moisture levels ahead of a dry Winter and Spring. Those late autumn rains became critical for the vines to access moisture during budburst and throughout the early stages of the growing season.

Significant rainfall events in November and December combined with mild Summer conditions replenished subsurface soil moisture levels producing healthy canopies prior to veraison. With limited rainfall in January and no rain recorded in February, disease pressures in the vineyard were minimised. An unusually cool February slowed colour development in the red fruit, and a late burst of heat in mid-March allowed the bunches to achieve consistent flavour ripeness and tannin development.

These almost ideal conditions produced fresh, rich, ripe and concentrated fruit characters at harvest.

Winemaking

Destemmed, crushed and drained, with only light pressings to 0.5Bar to negate colour and phenolics.

Settled and coarsely racked, inoculated and fermented cool, finishing in barrel, with lees stirring for three weeks.

Partial malo-lactic fermentation and maturation in oak for 9 months.

Vineyard Selection

The Mataro was sourced from our Hares Chase vineyard, while the Cinsaut was sourced from a neighboring vineyard.

Tasting Evaluation

Colour: Rose Gold

Aroma: Complex bouquet of red berries, white nectarine and pomegranate, with florals of dried rose petal, hints of citrus, spice and herbs.

Palate: Layered, textured and creamy, with nuanced red fruits and white stone fruits that are intertwined with mineral acidity finishing clean, lively and dry.

Enjoy with Mediterranean cuisine... or just by itself!

Technical Notes

Winemaker	Matt Reynolds
Varietal	Mataro 93%, Cinsaut 7%
Region	Barossa Valley
Alcohol	12.5% alc/vol
pH	3.22
TA	6.3 g/L
Residual Sugar	0.53 g/L
Bottled	February 2025



AWARDS & ACCOLADES

93 points - Sam Kim 'Wine Orbit', April '25

91 points - Ken Gargett 'Wine Pilot', May '25

