

EST 1850



# **2024 Rosé**

Pale salmon in colour, with aromas of peonies, flavours of cherry, strawberry and watermelon, finishing crisp and dry on the palate.

A light and refreshing wine with textural and savoury elements to be enjoyed with seafood by the beach, a cheese platter at your next backyard BBQ, or by itself on any occasion you see fit!

#### **VINEYARD**

Specialist growers Langhorne Creek, South Australia

#### WINEMAKING TECHNIQUES

Crushed and chilled before oxidative pressing and settling. Cool fermentation in stainless steel tank to dryness. A short maturation on light lees before bottling early to maintain freshness

#### HARVEST DATES AND BAUMÉ

7th March 2024

11.8

#### **OAK MATURATION**

No oak maturation

#### **BOTTLING DATE**

24th April 2024

### WINE ANALYSIS

Alcohol: 12.5% alc/vol
Titratable acidity: 6.7g/L

pH: 3.20

## CELLARING POTENTIAL

Drinking well now until 2026

#### SUGGESTED FOOD PAIRING

Grilled Haloumi salad



Silver - Royal Queensland Wine

Awards 2024

