

R 2022 Rowlee Cuvée

The Rowlee vineyards are situated in the foothills of Mount Canobolas, in the high altitude and cool climate region of Orange, New South Wales. The influence of Mount Canobolas, an extinct volcano, is tangible, with cooling breezes off the mountain, mitigating warm daytime temperatures, allowing the grapes to ripen slowly and gather flavour. Soil is deep clay loam, red and brown, derived from basalt. This mix gives free draining soils and a mineral composition that supports the production of exceptional grapes.

The Rowlee philosophy is grounded in obsessive attention to detail, with a hands-on approach in the vineyard and winery. Our aim is to create wines that are subtle, balanced and reflective of their terroir and vintage.

VINTAGE

October 2021 welcomed the beginning of budburst and the start of the 2022 vintage. Extensive work in the vineyard in the lead up to and throughout the growing season created the best possible conditions to produce exceptional cool climate fruit.

The cooler and wetter season presented its own challenges requiring long hours in the vineyard to maintain ideal vine and fruit health. Under vine mulching, application of organic fertiliser, multiple passes of leaf plucking and canopy trimming resulted in optimum fruit to leaf ratios and excellent fruit quality.

Fortunately, the rain subsided in the lead up to harvest, which eased disease pressure and allowed the fruit to ripen. The return to this classic cooler (pre-drought) vintage, resulted in the grapes showing pristine natural acidity and flavour prior to harvest in late March and early April.

These extra ripening days and extended hours in the vineyard were rewarded with an abundant harvest of exceptional complexity and subtleness, producing aromatic, elegant and flavourful wines.

VINIFICATION

The vineyard for our Cuvée is situated 900 metres above sea level, on deep clay loam derived from basalt and is renowned for producing excellent chardonnay. The pinot noir grapes we sourced from the higher elevation Rowlee estate.

Picked early with intense acid and lower sugar levels to ensure a crunch style. The juice was fermented in stainless steel tanks at cool temperature to retain freshness and varietal character, spending 10 months on full yeast lees to build texture. Bottled on 7 March 2023.

STYLE

Pale lemon yellow with hint of green over a pewter fleck. Refined lemon pith and wet stale with very subtle brioche and a hint of strawberry sorbet. Almost infinitely delicate aromatics.

Intense bead mousse with brioche, lemon zest, and Granny Smith apple blossom across a crunchy acid line. A dry and bracing aperitif style.



ACCOLADES

91 points, Ken Gargett, WinePilot, August 2023



VARIETAL COMPOSITION

88% Chardonnay and 12% Pinot Noir



IDEAL SERVING TEMPERATURE

6-8°C



CELLARING POTENTIAL

Will drink beautifully in its youth



FOOD MATCH

Fresh pasta with white truffles



TECHNICAL DETAILS

Alcohol: 11.5%
pH: 3.10
Total Acidity: 7.7 g/L
Residual Sugar: 3.6 g/L