







MYSTIC SPRING

ROSÉ

MARGARET RIVER | 2022

COLOUR Very delicate, fine salmon pink

NOSE Elegant pomegranate, with slight floral notes

PALATE Tight, dry, and restrained with generous strawberry fruits in the mid-palate. There is a freshness and life to the palate, which finishes with a fine lingering balanced acidity.

WINEMAKING This wine is sourced predominantly from a southern Margaret River vineyard, from ten-year-old vines on a slight southwestern slope. Aiming to produce a delicate tight dry style of Rose, the fruit was picked at 12Be, with minimal red skin colour, and fine tight flavours. Picked in the early morning and basket pressed immediately, the juice was settled and inoculated with a cultured yeast strain X5. Following a cool fermentation, the wine was stabilized, filtered, and bottled.

FOOD PAIRING Lemon herb Mediterranean chicken salad

VINTAGE NOTES The 2022 vintage in Margaret River was outstanding. Following a relatively wet winter, the spring was mild, with a warm dry summer. Fruit set was even, disease pressure low, and due to the abundance of Marri tree blossom, bird damage was kept to a very low level.

QUICK NOTES:

VINTAGE: 2022

WINEMAKERS: Richard Rowe

GRAPE VARIETY: 100%

Shiraz

BOTTLED: August 2022

GROWING AREA: Margaret

River, WA

ALC: 12.6% v/v

TITRATABLE ACIDITY:

6.83g/l

PH: 3.09

CELLAR POTENTIAL: Optimum 2023 / Best

before 2027

OAK: Nil

