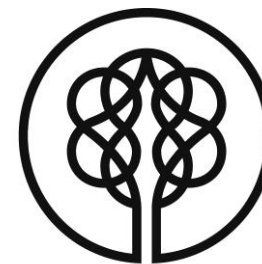


2022 Alternative Series

McLaren Vale Grenache Rose



Haselgrove

Tasting Notes

RRP: \$26

Aroma

Brilliant pale salmon in colour.

Lifted bright fresh fruit notes, summer berries, aromatic rose blossom and delicate hints of blood orange.

Palate

The palate demonstrates all of the hallmarks of what one of McLaren Vales champion varieties can do as a Rose.

Strawberries and cream, Turkish delight and bright red berries balance with a bone dry, crisp, moreish acidity and a textural citrus pith finish. We challenge you to stop at only one glass!

Vineyards

Grenache was sourced from a single vineyard in Whites Valley, near the township of Willunga in Southern McLaren Vale. The geology of this vineyard is 'Christies Beach Formation' which consists of alluvial fan clay, sand and gravel that has been washed down from the hills bordering McLaren Vale over millions of years of uplift and erosion.

The Alternate Series

A new exciting range of small batch wines for Haselgrove. Showcasing McLaren Vale's Mediterranean climate and the emerging varieties that excel in the region.

The range includes Grenache Rose, Fiano, Montepulciano, Syrah, Pinot Grigio and a Sangiovese.

Awards and Accolades

Silver Medal - 2022 McLaren Vale Wine Show

95 Points - Wine Showcase

93 Points - Sam Kim, Wine Orbit

91 Points - Winestate Magazine



Region	McLaren Vale	Alcohol / pH / TA	13	3.2	5.2
Variety	Grenache	Winemaking	Destemmed, Crushed and chilled to the press. Held on skins for 6 hours to ensure minimal colour extraction, desired phenolic contact and structure. Fermented cold to retain brightness and delicate aromatics. Left on yeast lees post ferment for three months to build texture.		
Harvest Dates	1st of March				
Bottling Date	9 th September 2022				
Release Date	November 2022				
Cellaring	Drink young and fresh				