



Delicious and dry is how we love our Rosé. The 2022 is crafted from Merlot and Pinot Noir; with smaller portions of Syrah, Pinot Gris and Tempranillo to bring added complexity. All barrel fermented in larger format barrels to meld the fruits aromas with a more savoury complexity.

The nose has a wonderful array of fruit aromas: watermelon, sun-ripened strawberries, pomegranate, and pink grapefruit. Spicy notes of All Spice and Cardamom add complexity. The palate is smooth and juicy with notes of grapefruit and prosciutto. Bright, lively acidity holds all the flavours together giving vibrancy and length. This is a wonderful summer wine and due to its more savoury style, and great paired with food.

<b>Harvest Dates</b>	10 March – 4 April	<b>Wine Analysis</b>	<i>Alc 13.0 % TA 5.7/1 pH 3.35</i>
<b>Varieties</b>	Merlot 52% Pinot Noir 37% Syrah 5% Pinot Gris 5% Tempranillo 1%	<b>Winemaking</b>	Red varietals pressed, and lightly coloured juice settled overnight and then racked to older neutral barrels. Fermented at ambient temperature with natural yeasts.
<b>Bottling Date</b>	<i>October 2022</i>		
<b>Cellaring Potential</b>	<i>To 2027</i>		