

# SYMPHONY

## ROSÉ 2023



Symphony Rosé take its name from Kilikanoon's long standing relationship with music composition. Early members of Kilikanoon's core supporters and grape growers included a concert conductor, cellist and violinist. The collaborative nature of a symphony is reflected by the clonal harmony of the whimsical Pinot Gris

### PLACE

33°46'56.3"S 138°34'44.4"E

Single Vineyard - Mount Surmon, Stanley Flat, South Australia

Altitude - 400m

Soil - Grey sandy loam to clay loam

Our grapes are grown on Ngadjuri country.

### VINTAGE CONDITIONS

The late growing season of 2023 was ideal for this warmer vineyard as the fruit only underwent veraison after the peak of summer had passed. These cooler conditions slowed the ripening of the grapes, resulting in bright varietal flavours, crisp natural acidities, and lower sugar concentrations at picking than prior seasons.

### WINEMAKING

Harvested at sunrise, the bunches were held in tank for 36 hours to release their natural blush from the skins into the juice. After free-draining and gentle basket pressing, the juice was cold settled for natural clarification. Allowed to warm and initiate a wild ferment, the wine was held at low temperatures so as to retain the bright varietal fruit aromas. The wine, once complete, was allowed to settle over a week before being racked and filtered for bottling.

### COLOUR

Rose quartz blush with a carnation hue

### NOSE

An alluring and complex aroma of rose petals, guava and watermelon.

### PALATE

The palate is dry, with vibrant fruits and driving fresh acidity. Nashi pear, rose water and ripe ruby grapefruit harmoniously linger on the palate.

### AWARDS



### TECHNICAL

Alcohol: 12.0 %

Acidity: 7.4 g/L

Residual Sugar: 0.25 g/L

### WINEMAKER

Peter Warr &

Mercedes Paynter

Last Tasted:

7th September 2023

### CELLARING

Enjoy now