



Kx

2024 COUPE DE ROSE



The Kilikanoon Experimental range or Kx for short, is an opportunity for our winemakers to try new techniques and styles of wine. This variety hails from Cahors and is primarily utilised in regional blends to lift varietal notes. The cool nights and higher altitude of the Clare Valley see this variety thrive, ripening slowly and developing a rich layered flavour.

PLACE

The first picked Malbec of the year, the grapes were harvested from Kilikanoon's Fareham's Vineyard. On the western facing slope, the Malbec rows run through hard packed red clay. This single, small block of grapes are the closest to the winery of all the estate fruit and are quickly processed to gain the freshest cut.

Our grapes are grown on Ngadjuri country.

VINTAGE CONDITIONS

With a dry winter, early flowering saw the Malbec bunches develop and ripen slowly on the vine over the cool growing season. The proximity of the vineyard to the winery protected the Malbec from seasonal frosts - allowing for the grapes to develop their full colour and flavours. The Malbec bunches stayed small in the dry conditions and intensified on the vine prior to picking.

WINEMAKING

Delivered to the winery, the fruit was loaded into the press and allowed to free drain. Once loaded, the pure juice that freely drained was cut (separated) from the remainder. This cut was allowed to fully ferment dry and even allowed undergo partial malolactic conversion before being snap chilled. The tank was sealed and allowed to sit on its fine lees for 9 months, undergoing regular batonnage. Transferred to bottles, the wine underwent secondary fermentation and once again sat on its lees for a further 12 months. The wine was disgorged with custom liqueur d'expedition to finely balance the varietal flavours of the Malbec and the methode traditional techniques used.

COLOUR

A classic sparkling salmon colour.

NOSE

A complex aroma of delicate fresh raspberries and guava that is interlaced with subtle brioche notes.

TECHNICAL

Alcohol: 11.5%
Acidity: 8.1 g/L

WINEMAKER

Peter Warr

PALATE

This wine holds a soft and creamy mousse that fills the palate. A citron like acidity flows through the length of the wine and finishes crisp and clean. This focus highlights the subtle floral and refreshing melon that fills the palate.