



SMALL BATCH



TECHNICAL

Alcohol: 9.5%
Acidity: 8.1 g/L
Residual Sugar: 4.5 g/L

WINEMAKER

Peter Warr

CELLARING

Now until 2027

Kx

2024 ROSE

Heralding from central Italy, the Sangiovese grape is at home in the inland, high altitude region of the Clare. A slow ripening variety, the bunches have additional time each season to reflect the vintage and vineyard conditions each year. This seed loaded grape is finely utilized when making rose wines as the early harvest and pressing removing these tannins, which in turn amplifies the bright red beery and cherry flavours seen in the traditional vinification.

PLACE

33°52'27.0"S 138°38'34.5"E

Single Vineyard - Ashton Vineyard, Sevenhill
Altitude - 470m

Our grapes are grown on Ngadjuri country.

VINTAGE CONDITIONS

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

WINEMAKING

Delivered to the winery, the fruit was de-stemmed, cooled to 6°C and cold soaked on skins for 24 hours. Gentle plunged twice during the cold soak allowed for optimal colour extraction while leaving phenolics behind. Lightly basket pressed, the juice was transferred to stainless steel where it naturally clarified for 2 days before being racked. The juice was fermented sur lie at 12°C for 30 days, at which point it was determined to have the perfect balance of sweetness and acid. The wine was then chilled to -4°C and allowed to sit on lees for a further 7 days to develop a creamy and textural palate.

COLOUR

Pale salmon

NOSE

Melon and white peach with subtle nuances of honeysuckle and passionfruit rind.

PALATE

Delicate and textural with hints of grapefruit, melon and savoury dark cherries that intertwine with starfruit and orange blossom. A crisp ripe cherry acidity carries the wine and produces a long flavour with a crisp clean finish.