



#### BLEND

Sangiovese 57%  
Pinot Gris 43%

#### TECHNICAL

Alcohol: 10.5 %  
Acidity: 6.8 g/L  
Residual Sugar: 3.4 g/L

#### WINEMAKER

Peter Warr &  
Mercedes Paynter  
Last Tasted:  
20th November 2025

## SYMPHONY

### ROSÉ 2025

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 harmony of the whimsical varieties of Sangiovese and Pinot Gris utilized in the cuvée.

#### PLACE

Sourced from the neighboring sub-appellations of Seven Hill and Penwortham, these unique vineyards provide the perfect home for their respective varieties. The rich soils of Seven Hill support the Sangiovese while the high altitude of our Penwortham vineyard aids in the aromatics of the Pinot Gris that is found in cooler sites.

Our grapes are grown on Ngadjuri country.

#### VINTAGE CONDITIONS

After an average winter rainfall Clare Valley's soil profile was full giving a great start to the growing season. A warm spring brought on early flowering at the end of 2024, which gave way to the grapes ripening earlier than usual in 2025. These conditions resulted in lower yields, producing wines of remarkable intensity and powerful early fruit expression.

#### WINEMAKING

Harvested at sunrise, the bunches were gently pressed to achieve the pale rose quartz-like colour of this wine. The juice was then cooled and battonnaged for a week to build texture. It was cold-settled, racked and inoculated with a special yeast strain. Fermented at cool temperatures to retain the beautiful aromatics and flavours, the fermentation naturally finished with a hint of residual sugar to provide the perfect balance to the naturally high acidity of the wine. After the 21 day fermentation was complete the lees were stirred once a week for two months to build roundness on the palate and soften the wine. It was then stabilized and filtered prior to bottling.

#### COLOUR

Rose quartz blush that carries throughout the hue

#### NOSE

An alluring and complex aroma of white florals, peach and guava.

#### PALATE

The palate is dry yet supple and rounded. Vibrant fruit flavours of nashi pear, rose water and a touch of passionfruit harmoniously linger on the palate.

#### AWARDS



90 Points- SA Wine Guide 2026