

2025 ROSE

Sourced from two distinct vineyards: one in McLaren Vale's Seaview district – aptly named “Beautiful View” – and the other from estate-grown, young Sangiovese vines in the Willunga foothills. Certified organic.



VINTAGE NOTES

The 2025 McLaren Vale vintage was marked by intensity and unpredictable weather patterns. Harvest began in mid-to-late January – around two weeks earlier than usual – after a dry winter and a cooler than average spring delayed early vine growth.

Summer arrived suddenly with a string of short but extreme heatwaves in December and January, where temperatures frequently climbed above 38°C. This caused grapes to ripen quickly, compressing the harvest window. Fortunately, some well-timed late-season rain helped relieve vine stress and supported flavor and tannin development leading in to harvest. Yields were lower than average due to the heat and smaller berry size, but the resulting wines show excellent fruit concentration and optimal tannin ripeness.

WINEMAKING NOTES

Both parcels of Sangiovese were gently crushed and left on skins for up to three hours, allowing just enough contact to draw out delicate aromatics and the signature pale, salmon-pink hue. Rather than separating the free-run and pressings as in previous years, we pursued a softer, single-press approach to capture purity and finesse. Fermentation proceeded slowly at cool temperatures, preserving freshness and varietal character. Once dry, the wine was carefully racked, blended, and given a light polish through filtration before bottling.

TASTING NOTES

- Colour** pale salmon pink
- Bouquet** Strawberries and cream, with a lift of citrus zest and subtle floral notes
- Palate** Bright and finely structured on the palate, displaying vibrant red fruit characters of ripe strawberry and raspberry compote. Crisp, integrated acidity and a supple, silken texture culminate in a persistent, harmonious finish.

TECHNICAL NOTES

- Harvest Dates** 7/2/25 & 13/2/25
- Variety** Sangiovese 100%
- Bottled** 29/07/25
- Analysis** Alc: 12.5% vol, pH: 3.24, TA: 6.2g/L, GF: 0.03g/L