



2024 AMAROSÉ

VINTAGE

A mild spring with early bud break and warm summer with ample sunshine, promoting optimal ripening and flavour development. The cool nights helped preserve the natural acidity, enhancing the vibrant aromatics.

BLEND

Pinot Noir – 100%

WINEMAKING

Harvested in early October. The grapes were then fresh pressed. The juice was transferred to stainless steel where it was fermented and aged before bottling in early spring 2025.

AROMAS & FLAVOURS

A beautiful pale rosé that is perfect for backyard entertaining. With aromas of strawberry, rhubarb & lemon balm, this elegant rosé offers a wide range of flavours that include watermelon and a complex minerality round out the palate.

FOOD PAIRINGS

This wine complements dishes such as BBQ Chicken, Pesto Pasta, Bruschetta, and Caprese Salad.

WHEN TO DRINK

Enjoy now, served chilled.

THE
Foreign Affair
WINERY

Please enjoy our wines responsibly
foreignaffairwinery.com