

The serious stuff:

Sourced from the stunning Ferguson Valley in Geographe, Western Australia - @ 220 metres, from deep gravelly loam slopes on a westerly aspect. The Tempranillo clone is 'Requena'.964'.

Night harvested, gently pressed and cold soaked for hours to release the pretty coloured free run juice.

Harvest	February 2022
Maturation:	6 months in tank
Bottled:	July 2022
Alcohol:	13.5% vol
pH:	3.69
TA:	4.76 g/L
RS:	0.15 g/L

But, what does it taste like?

The Gringo breaks rank and shows his feminine side.

Fresh and aromatic, with gentle paw paw, pink musk strawberry flavours ahead of a light and creamy palate.

A wine of precision and delight, walking a tightrope between tannin grip and juicy succulence.



A Rosé amongst thorns.

