

DRY GRENACHE ROSÉ

Grenache is one of the heritage grape varieties of McLaren Vale, grown in the region since the mid 1800's. With big berries, thin skins and lovely red fruit flavours, Grenache is an ideal variety for making stylish dry rosé.



Vintage

2023

Region

McLaren Vale

Grape Variety

Grenache

Colour

Clear and pale, with copper and rose gold highlights.

Bouquet

Pink grapefruit, blood orange and white peach are subtly accented with fresh ginger and herbal lift.

Palate

Palate is savoury, fresh and dry. The balance of bright citrus and complex umami (savoury) flavour lend a long and moreish quality to the wine, finishing with an elegant touch.

Drink

Drink within two years from vintage.

Food Match

Salmon, radish and melon canapés or tofu with ginger and sesame.

Vinification

Gently crushed and pressed to tank, handling with air contact was used to encourage a delicate pale hue in the grenache juice. Cool fermentation with a selected yeast and a period of lees contact was used to build savoury layers and weight on the palate that support the pristine aromatics. Traditional fining methods were used to polish palate texture before a single pass filtration, and an early bottling to capture the delicate fragrance and balance.

Technical Details

pH 3.33 T.A. 5.3g/L ALC 13%

Winemakers

Emma Wood, Kelly Wellington & Grace Wang.

Emma Wood
18/09/2023



WIRRA WIRRA VINEYARDS

McMurtrie Road, (PO Box 145), McLaren Vale SA 5171 | P: +61 (0)8 8323 8414
www.wirrawirra.com info@wirra.com.au