



INREVERIE

20–23 ROSÉ

STRAWBERRY . CITRUS . JUICY

TASTING NOTE Lifted aromatics of strawberries, watermelon and dried flowers. A fresh zippy palate of cherries and citrus with a savoury edge to a long, juicy finish.

WINEMAKING The fruit was machine harvested in the cool of night, then sent straight to the press so juice was immediately separated from the skins to minimise phenolic pick up. The juice was clarified to remove solids, then inoculated with yeast selected to maximise respective varietal characteristics, freshness & fruit vibrancy.

VINTAGE CONDITIONS 2023 will go down as a classic Margaret River vintage. It got off to a slow start thanks to a cool Winter & Spring, but a lack of Spring rain events lead to good fruit set, resulting in solid yields across the board. Warm and sunny conditions through January, February & March proved ideal for ripening for all varietals with low disease pressure.

Region: Margaret River, WA

Blend: 79% Merlot 21% Shiraz

Alc: 13% TA: 7.12 pH: 2.78

Cellar potential: Enjoy now or cellar for up to 3 years

Vegan friendly

Become lost in reverie (n) 'a state of being pleasantly lost in one's thoughts; a daydream'.

