



2023 Heathcote Rosé No. 3

The Wine

Each year, we strive to make a delicate, “French style” Rosé from Heathcote: pale peach in colour, with soft and delicate fruit character. In 2023, we made our rosé from Cabernet Sauvignon fruit, seeking out a light, savoury style, keeping the wine fresh and crisp, with crunchy acidity.

Soft blush-peach in hue, delicate rhubarb, watermelon, and citrus on the nose. Juicy yet refined, crisp and clean. Bright fruit, perfumed, rose petals with subtle black cherry undertones. Savoury and elegant, refreshing florals with a dry short finish; the perfect Spring and Summer fling.

The Vineyard

Coliban Glen Vineyard, Kimbolton

Located on the western banks of Lake Eppalock is this beautiful vineyard. It's easterly facing, so catches the morning rays, and is irrigated by the Coliban River.

Planted in 1996 on loamy soils and owned and operated by Peter Raeburn, this distinctive site produces Shiraz and Cabernet Sauvignon with great acidity every year. Located in the southern pocket of the Heathcote GI, the vineyard is slower ripening, allowing the berries to develop floral and fruit notes.

The vineyard is hand-pruned and hand-picked, and the passion Peter has for his vines shows through every year in the exceptional fruit he produces.

Winemaking Notes

Hand-picked bunches of Cabernet Sauvignon, harvested early on 4 April 2023 to capture the fresh acidity of the fruit. Lightly whole bunch pressed to stainless steel to let settle overnight, before being transferred to aged French barriques for ferment. The ferment lasted just over 2 weeks.

Post ferment the wine was racked into 4 seasoned French barriques for 3 months. The wine went through partial malo to enhance body and give balance, before being bottled in early November 2023.

Palate

Light and delicate, with soft floral and black cherry undertones. A hint of bell pepper. Savoury, with refreshing crispness.

Quantity

129 dozen

Varieties

100% Cabernet Sauvignon.

Soil

Ancient Cambrian loam.

Closure

Natural cork.

Artwork

A collaboration with Mark Conlan, an Irish artist based in Melbourne and a very good friend of ours. Mark's style is whimsical and playful and has perfectly captured the sites in which we source our fruit.

RRP

\$32.00

