

Big Day Rosé 2023

TASTING NOTE

Region

Located just 45 minutes south of Adelaide, and heavily influenced by the nearby Southern Ocean and Gulf of St Vincent, the Fleurieu Peninsula is a maritime region. A diverse wine region, the Fleurieu Peninsula is home to McLaren Vale, Langhorne Creek, and Currency Creek.

As the old adage goes, you can take the grape out of the Fleurieu Peninsula but you can't take the Fleurieu Peninsula out of the grape. An adage we've staked our reputation on.

Vintage

2023 has certainly had its ups and downs, with hail in the spring and almost tropical weather in late January, however the Fleurieu Peninsula continues to be blessed with predominantly mild days and cool nights ensuring the grapes feel bold, beautiful and comfortable in their own skin. Rosé are incredibly fragrant, aromatic with delicious fresh acidity and lovely fleshy fruit palates.

Wine

Fruit for the Big Day Rosé was crushed, pressed, squeezed, pounded (to within an inch of its life), massaged, rubbed-down, kneaded, pummeled, manipulated, drained, and sent straight to old neutral oak. Allowing natural yeast to do the fermentation, although some barrels went through malolactic fermentation. Spending 4 months in barrel before making its way to bottle.

Fragrant ripe peach and strawberry aromas mix with some blood orange and spice notes on the nose. A palate of wild red berries, citrus and melon with a clean fresh acidity on the finish.

Technical Details

Alc: 13%
pH: 3.06
TA: 6.5

