

# DRIFTWOOD

MARGARET RIVER

OCEANIA

ROSE

2022



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## BLEND

73% Tempranillo, 16% Semillon, 11% Sauvignon Blanc.

## COLOUR

Vibrant pale salmon pink.

## AROMATICS

Fruity and fun, this wine displays raspberries and cream, watermelon, and guava juice.

## PALATE

A creamy yet crispy texture with hints of sweetness makes for a refreshing drink. Serve chilled and enjoy.

## AGEING POTENTIAL

Cellar for three to five years.

## WINEMAKING

All fruit was hand-picked in the early morning capturing a wide range of varietal fruit expressions and flavours. The fruit was whole bunch pressed to tank with CO<sub>2</sub> gas cover, SO<sub>2</sub> and pectolytic enzymes. The batch was cold settled prior to being racked off gross lees and fermented in a stainless-steel tank. An aromatic enhancing yeast strain was used with fermentation temperatures maintained between 12-16°C. Following fermentation, the batch was lightly fined with bentonite, PVPP and isinglass, then racked and blended. Heat and cold stabilisation were followed by filtration in preparation for bottling in late May 2022.

## VINTAGE 2022

The weather was a blessing with not a drop of rain in sight allowing for the Semillon to fully ripen to optimum flavour profiles and with an intense start the whites were in by the middle of March. Next came the reds. There was no rest between the reds and whites as the Tempranillo, Malbec and Shiraz had lapped up the late summer heat and were beautifully poised for harvest almost immediately following the whites.

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## WINEMAKING DATA

Geographical Indication / Margaret River

Harvest Date / 16<sup>th</sup> March

pH / 3.5      Titratable Acidity / 5.8 g/L

Residual Sugar / 10.0 g/L      Alcohol / 12.5%

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