

JILYARA

of wilyabrup, margaret river



HONEYCOMB CORNER

ROSÉ

WILYABRUP / MARGARET RIVER / 2023

TASTING NOTES

Salmon in colour with lifted aromatics of dried roses, watermelon, and underripe strawberries. A juicy palate of white cherries, rosewater, and savoury spice. A dry style with fresh acidity that drives the wine through to a long, flavoursome finish.

VINTAGE REPORT

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

WINEMAKING REPORT

The fruit was harvested in the cool of the night to retain the fresh, clean characteristics of the fruit. The fruit was then crushed and pressed, with the juice settled under cool conditions before being racked off the lees and fermented under temperature control to ensure the fruit vibrancy is preserved. A small portion of the juice was transferred to the barrel for fermentation to add some complexity and texture to the wine. The wine was then fined, filtered, and sent to bottle. Vegan friendly.

REGION

Margaret River

BLEND

Cabernet Sauvignon
Merlot

ALCOHOL / VOLUME

12.5 %

STANDARD DRINKS

7.7

WINEMAKER

Kate Morgan

