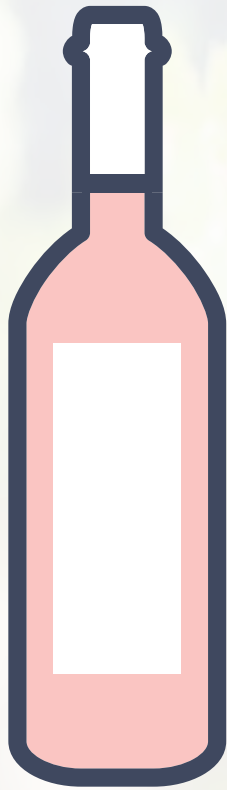


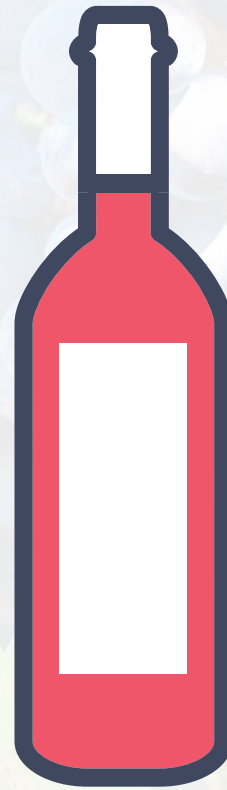
A TALE OF TWO ROSÉS...

Ever wonder why some rosés are peachy in colour and others have a deeper hue? It's all got to do with how they're made!



DIRECT PRESS

- Pale pink, peach, or salmon hue
- Red fruits, citrus, and flowers
- Crisp acidity
- Silky on the palate



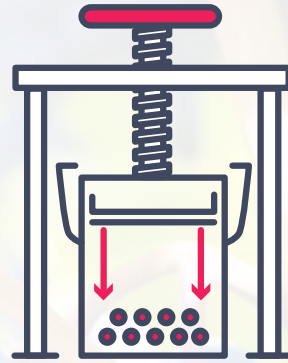
SAIGNÉE (SON-YAY) OR THE BLEED-OFF METHOD

- Deep pink or pale red hue
- Dark fruits and savoury herbs
- Balanced acidity
- Smooth tannins

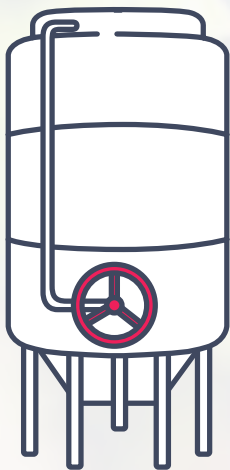
DIRECT PRESS METHOD



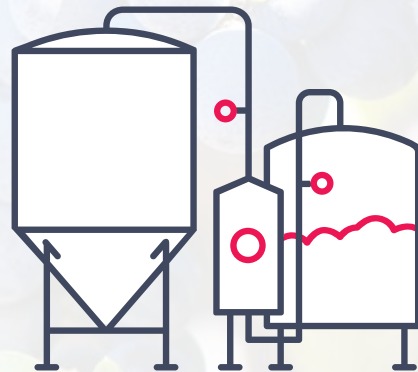
- 1** Red grapes are picked specifically to make Rosé



- 2** The grapes are pressed straight away, making a pale pink Rosé with delicate flavours.



- 3** The juice is then fermented in stainless steel tanks to maintain those vibrant aromas.



- 4** After the yeast finish doing their thing, the wine is filtered to remove spent yeast, known as *lees*.

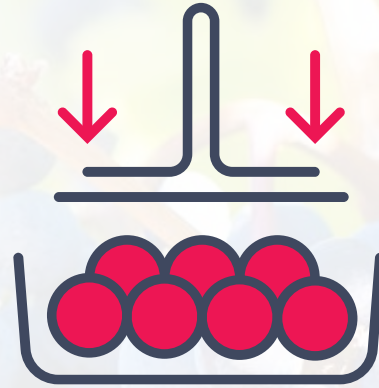
- 5** After that, it's bottled, corked and ready for you to enjoy!



SAIGNÉE (SON-YAY) OR THE BLEED-OFF METHOD



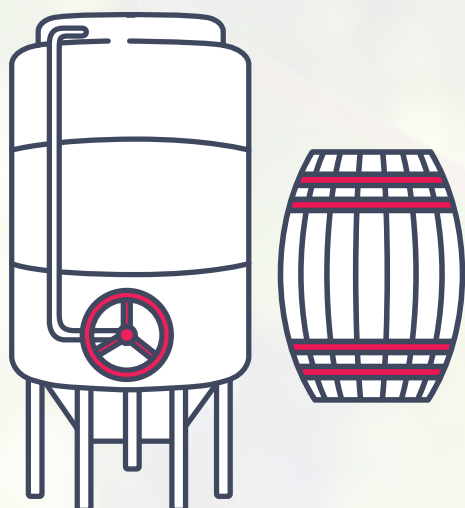
- 1** Red grapes are picked to ultimately make red wine



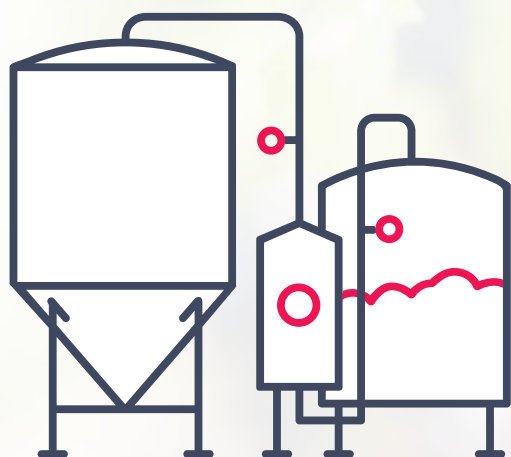
- 2** The grapes are crushed.



- 3** The grape skins and juice are briefly left in contact with each other. This could be for 2 hours or 2 days – it's totally up to the winemaker! How long will determine how deeply coloured and structured the rosé will be. More time means more colour, more tannins, and bolder flavours.



- 4** When the winemaker's good and ready, they'll move some of the juice into its own tank to ferment. This will be made into rosé while the rest of the juice and skins will be crafted into a red wine.



- 5** After the yeast finish doing their thing, The sparkling wine is filtered to remove spent yeast, known as *lees*.



- 6** After that, it's bottled, corked and ready for you to enjoy!