



MARGARET RIVER · WA



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MYSTIC SPRING

ROSÉ

MARGARET RIVER | 2023

COLOUR Blush-like in colour with a lovely very delicate salmon pink

NOSE Delicate and pristine with lifted aromas of watermelons and strawberries.

PALATE Lively and elegantly flavoursome with crisp acidity. The mid-palate is fresh and juicy with fruit sweetness, a touch of spritz, and a clean refreshing lingering finish.

WINEMAKING This wine is sourced from Penrose Farm, a vineyard southeast of Witchcliffe. Once optimum flavour had been reached in the vineyard the fruit was picked in the cool of the morning, gently destemmed and immediately pressed to minimize colour extraction. Following settling for three days the clear juices were racked and inoculated with Zymaflore X16, a cultured dried yeast and fermented gently at 13-14 °C for two weeks. Once dry the wine was racked off gross lees and left on light fluffy lees before being fined, stabilised, filtered, and bottled.

FOOD PAIRING Lemon herb Mediterranean chicken salad

VINTAGE NOTES Despite some challenging weather conditions experienced on the east coast of Australia, 2023 has been an outstanding vintage in Margaret River. Winter was drier and colder than normal, resulting in a later budburst, and veraison up to three weeks later than normal. February was dry without any extreme temperatures and was ideal for gentle slow ripening. Disease pressure was low and minimal Marri tree blossom meant that bird netting was essential to avoid bird damage. Overall an outstanding vintage.

QUICK NOTES:

VINTAGE: 2023

WINEMAKER: Richard Rowe

GRAPE VARIETY: 100% Shiraz

BOTTLED: August 2023

GROWING AREA: Margaret River, WA

ALC: 11.6% v/v

STANDARD DRINKS 7.1

CELLAR POTENTIAL:
Optimum 2024, Best before 2028

OAK: Nil

