



ROSÉ 2022

LIMESTONE COAST, SOUTH AUSTRALIA

VINTAGE CONDITIONS The 2022 vintage was excellent across the regions of South Australia, with good winter rainfall, a mild growing season, and no prolonged heat waves. The early half of the growing season saw cooler-than-average conditions before warming up toward the beginning of summer in December. In the lead up to harvest, it was dry, and the afternoon and night temperatures were mild, it allowed the vines to evenly ripen the fruit it was carrying. When visiting vineyards, winemakers observed steady increases in maturity levels, and were able to make picking and scheduling decisions to achieve optimum ripeness and flavour expression.

WINEMAKING To ensure that minimal colour is extracted from the skins of the red grapes used in this blend, the fruit is processed quickly once it arrives at the winery, and the resultant softly-pressed juice has a pale pink colour, plenty of fresh fruits, and a light but expressive palate. These characteristics are enhanced by cool ferments to preserve delicate aromatics and fruitiness.

VARIETAL COMPOSITION Shiraz, Pinot Gris, Sauv Blanc, Chard, Sémillon, and Merlot

COLOUR Very pale pastel pink

AROMA Berries and tropical fruits

PALATE Light, yet luscious, with a juicy mid-palate, and cleansing zesty finish

WINE ANALYSIS Alc/Vol: 12.5%, pH:3.12, Acidity: 6.57

WINEMAKER Leisha Munro

THE HIDDEN SEA is a premium wine company making wines that matter for people who care. For every bottle of The Hidden Sea sold, we remove and recycle the equivalent of 10 plastic bottles from the ocean.