

# DRAG QUEEN

2022 BAROSSA VALLEY ROSE'

# 50% CINSAULT & 50% MATARO..... YAS QUEEN!

Rose' is that wine that can be transformed into something soft, elegant and bright, with fresh flavours and delicate perfurme.

#### COLOUR

Pale Salmon

## **BOUQUET**

Hints of fresh cut pomegranate, rhubarb & strawberry compote

#### **PALATE**

Generous strawberries and cream, hints of spice with a dry fine chalky finish.

#### **CELLARING**

Drink up!

#### VINTAGE

Above average winter rainfall initiated healthy bud burst and minimal irrigation was required as a result. Spring was also relatively cool & windy which lead to some prolific canopy growth in parts of vineyards but also uneven flowering, which saw lower yields in many cases. The fruit that was picked was outstanding quality.

#### **VINEYARDS**

Stonewell in eastern Barossa Valley (Cinsault) - 269m above sea level on sandy brown loams and black crackling clays

Kalimna in northern Barossa Valley (Mataro) - 312m above sea level on red clay with sandstone and ironstone.

### **VINIFICATION**

The fruit is crushed into the press to macerate for 4 hours, gentle press cycle to tank. This is then wild fermented temperatures of 12-15°C so that the wine maintains primary fruit aromas and flavours. At the end of fermentation it is transferred to seasoned French oak hogsheads for 2-3 months. This wines was bottled in August 2022.

