

DRAG QUEEN

2025 BAROSSA VALLEY ROSE'

100% BAROSSA GRENACHE..... YAS QUEEN!

Rose' is that wine that can be elegant and bright with delicate fresh flavours, but dig deeper and find more complexity with every sip.

COLOUR

Pink

BOUQUET

Fresh Strawberries, raspberries and orange blossom

PALATE

Strawberries and cream combined with rhubarb and pomegranate, balanced by a crisp acid line with a lingering, textural finish.

CELLARING

Drink up!

VINTAGE

A dryer than average winter carried into spring with consistent temperature, causing a slightly early budburst. Heavy rainfall in November and December lead to canopies developing well across the region. January dried up and led into a vintage that was condensed, with the rapid ripening of fruit across the state during an early March heat wave. Despite yields being down in many places, excellent quality could be found in many parcels that came through the winery, leading to an extremely promising vintage.

VINEYARDS

Ebenezer in the northern Barossa Valley - 296m above sea level residing on sandy clay loams with limestone deep below.

VINIFICATION

The fruit was picked during a cool night, promptly delivered to the winery in the early morning, and crushed directly into the press. It was then macerated until the desired color was achieved, followed by a gentle press into the tank. A part of it was fermented in stainless steel until dry. Another portion, making up 15% of the final rosé blend, was bled off Grenache skins after one night, fermented in French oak, and later combined with the main blend in the tank. The wine matured on lees for six weeks before being bottled in June 2025.

