

2023 Rosato

The grapes for the 2023 Rosato were handpicked form our 1932 plantings of grenache. From here the grapes were crushed and immediately pressed to keep colour pick up to a minimum.

The juice was then cool fermented to retain fruit and then matured on lees for three months to build texture before being bottled.

The resultant wine is coral or salmon in colour and shows lifted aromatics of strawberry, cherry blossom and white peach. The palate is both refreshing and alluring with layers of flavour, lively acidity and a long dry finish.

Consume with niçoise salad or a prawn cocktail.



