



ROSÉ 2022

COLOUR

Pale strawberry and salmon with brilliant clarity

NOSE

Delicate yet complex tropical, floral, redcurrant fruit perfume with a subtle raspberry edge and a hint of jasmine and rose petal blossom.

PALATE

Elegant fruit flavours reflect the nose while the elegant acidity and soft minerality combines effortlessly to bring finesse and grace to the palate. With amazing balance, soft fruit flavours and length this wine finishes with a delicate persistence and satisfaction.

WINEMAKING

The fruit is harvested during the cool of the night to maintain delicate fruit characters. Treated the same as the other white varieties, the fruit has minimal skin contact and fermented under cool temperatures to preserve the aromatic intensity. A small amount of Shiraz is added for colour and to give a lovely red berry lift. The wine is bottled early in its life to retain its freshness and purity.

VINTAGE NOTES

The 2021-2022 growing season started by one of the wettest winters Margaret River has seen in many years. This was followed by a cool, winter-like spring which saw the development of vine growth delayed. As the season warmed up a there was promise for good yields with a high inflorescence count and excellent fruit set. However, a warmer than usual summer resulted in smaller, more concentrated berries as the vines moved into survival mode. The abundance of Marri tree blossom, which began around the start of veraison and continued until almost the last red pick, was a real blessing for winemakers in the region. The 2022 vintage in Margaret River was nothing short of exceptional which will show in the wines.

TECHNICAL INFORMATION

Geographical Indication	Margaret River
Winemakers	Paul Dixon
Harvest Date	22 February 2022
Oak	Nil
pH	3.12
Titrateable Acidity	7.96 g/l
Residual Sugar	<3 g/l
Alcohol	11.0% v/v