



## 2024 Adelaide Hills Rose

Region: Adelaide Hills, South Australia

Colour: Salmon Pink

Aroma: Bright aromas of raspberries, plum, strawberries and blueberry yogurt

Palate: A creamy texture that persists with a crisp red apple acidity with flavours of flaky

pastry and custard.

## **VITICULTURE**

Variety: 50% Pinot Noir, 50% Shiraz Clone: MV6 (Pinot Noir), 1654 (Shiraz)

Vine density: 2,222/ hectare

Elevation: 331m (Forreston), 400m (Echunga)

Vine Age: 26 years old

Soil Type: Free draining limestone, over sandy loam and rich clay

Irrigation: Daily monitored drip irrigation

Harvesting: Machine

## WINEMAKING

Soured from two premium Adelaide Hills vineyards. Each vineyard brings different, unique characters to the final product. Precision viticulture is the key to this balanced Rose.

## FOOD MATCHES

Herb roasted chicken thighs with creamy sauce, Salmon with lemon orzo bake, French custard pie with apples.







Alc / Vol 11.5% - pH 3.41 - TA 7.1 - Picked 13.03.24 - VEGAN FRIENDLY - Cellar until 2028