



2024 Adelaide Hills Rosé

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





