

DRY GRENACHE ROSE

Grenache is one of the heritage grape varieties of McLaren Vale, grown in the region since the mid 1800s. With plump berries, thin skins and lovely red fruit flavours, Grenache is an ideal variety for making a stylish dry rosé with personality.

VINTAGE

2025

COLOUR

Rose gold

REGION

McLaren Vale

BOUQUET

Strawberries, blood orange and a hint of fresh spice

GRAPE VARIETIES

Grenache

PALATE

The palate is vibrant with fresh red fruits, bright acid and just enough textural interest and weight to add a layer of complexity to the wine

VINEYARDS

Made from four different sites, our winemakers kept a very close eye on the fruit as it came close to ripening.

Fruit was harvested when flavour had started to develop, but before the colour or tannin became too prominent.

FOOD MATCH

Thai Beef Salad

OAK MATURATION

No oak maturation

DRINK

From release and over the next two years

TECHNICAL DETAILS

pH 3.07
T.A. 6.7g/L
ALC 13%

WINEMAKERS

Emma Wood
Kelly Wellington
Grace Wang

VINIFICATION

Gently crushed and pressed to tank, handling with air contact was used to encourage a delicate pale hue in the Grenache juice. Cool fermentation with a selected yeast and a period of lees contact was used to build the savoury layers and weight on the palate that support the red berry aromatics. Traditional fining methods were used to polish palate texture before a single pass filtration, and an early bottling to capture the delicate fragrance and balance.

