



2023 Grenache Rosé

Vegan friendly & Gluten Free

Vineyard

Sourced from Block 2, planted in 2021, where vines grow on the coastal marine sediments of the Christies Beach Formation. The 1.37ha block is trained to a high 1.2–1.35m cordon and farmed with organic, biodynamic, and regenerative practices, including sheep grazing, cover crops, and chicken fertilisation to build soil health and balance.

Winemaking

Whole-bunch pressed and cold settled, the juice was racked off lees and allowed to wild ferment for two weeks with native vineyard yeasts. Fermentation was gently stopped, leaving 7g/L residual sugar to enhance fruit sweetness and palate roundness. Minimal intervention ensures purity and a true sense of place.

Technical Details

Alcohol: 13.2 %

TA: 6.4g/L

Free SO₂: 25ppm

Residual Sugar: Dry (<1 g/L)

PH: 3.46

Total SO₂: 72ppm

Vintage

A cooler, wetter season brought a later, slower harvest, extending ripening and lowering yields. The wines show elegance, aromatic lift, and finesse, contrasting with the riper, more powerful styles of recent years.

Thai green curry with prawns and jasmine rice.

Colour: Pale Salmon

Aroma: Baking spice

Palate: A floral lift surrenders to intriguing notes of spicy ginger and a sophisticated hint of Earl Grey tea. Generous texture.

Cellaring: Drink now

