



## 2024 Grenache Cinsault Rosé

Vegan friendly & Gluten Free

### Vineyard

This Grenache Rosé is a blend of Grenache (90%) from Block 4, a 0.57ha parcel planted in 2019, and Cinsault (10%) from Block 1, a 0.39ha parcel planted in 2021 beside Hunt Road. Together, these young blocks bring vibrancy, freshness, and aromatic lift to the wine.

### Winemaking

The grapes were picked early to retain natural acidity and bright fruit expression, then whole-bunch pressed after six hours of skin contact to achieve a delicate salmon colour. Co-fermented with wild yeasts in stainless steel, the wine was made with minimal intervention to preserve purity, balance, and a true sense of place.

### Technical Details

**Alcohol:** 13.2 %

**TA:** 5.6g/L

**Free S02:** 30ppm

**Residual Sugar:** Dry (<1 g/L)

**PH:** 3.41

**Total S02:** 75ppm

### Vintage

The 2024 season in McLaren Vale was defined by contrasts: average winter rainfall and a dry spring, followed by the wettest summer since 2002, then hot, dry weather through late January and a February heatwave. These rapid shifts compressed harvest into a short, intense window, but the fruit showed resilience. White, rosé, and sparkling wines achieved excellent balance and ripeness, with Grenache a standout performer thanks to strong yields, good berry set, and tight bunches. The resulting wines carry both structure and finesse, reflecting the region's ability to meet climatic challenges and produce exceptional quality.

### Grilled salmon with a lemon caper sauce and cherry tomato and basil salad.

**Colour:** Pale Salmon

**Aroma:** strawberry, raspberry, honeydew melon and peach

**Palate:** A cascade of ripe cherry and unfurling subtle stone fruit unfurls, brightened by a refreshing acidity. Light pepper spice adds warmth, while a savoury, herbaceous undertone provides intrigue..

**Cellaring:** Drink now.

