



2024 Petillant Rosé

Vineyard

Orbis's Mazzy Sands Organic Vineyard is located in Maslin Beach within the McLaren Vale region. It is renowned for its exceptional Shiraz, which is the base for our sparkling rosé. This vineyard benefits from unique terroir, characterised by ancient soils and a Mediterranean climate. The soils around the Maslin Beach area and in this vineyard are called Ngalinga Formation - typically heavy clays with high fertility.

Winemaking

The Grapes were harvested early in the season on the 22nd February 2024 to retain natural acidity and vibrant fruit character. Harvesting commenced in the cool of the early morning where the grapes had 6 hours skin contact then gently whole-bunch pressed. After this a Cold-fermentation commenced in a stainless-steel tank at approx. 12–14°C. Fermentation took place over three weeks then natural malolactic fermentation took place over one month. The wine was on lees for 6 months with occasional stirring (batonnage) for textural influence. Gently sparkled and bottled in November 2024.

Technical Details

Alcohol: 13.5 %

TA: 6.8g/L

Free S02: 30ppm

Residual Sugar: Dry (<1 g/L)

PH: 3.32

Total S02: 60ppm

Vintage

The 2024 vintage began with a dry spring, followed by a wet start to summer, then a dry stretch lasting 45 days. Vintage commenced in early February with Albariño, while later-ripening varieties experienced a prolonged ripening period. The final harvest, including Montepulciano and Shiraz, took place in mid-April. Cooler ripening conditions produced balanced wines with pronounced varietal character and complexity.

Served with Barbecued Salmon and salsa verde.

Colour: Pale/Med salmon-pink.

Aroma: Lifted strawberry, raspberry, pomegranate, watermelon and rose petal.

Palate: Crisp and dry with juicy red berry flavours, subtle spice, and a refreshing finish.

Cellaring: Drink now and up to 4 years

