

TASTING NOTES



2023 ESTATE SINGLE VINEYARD GRENACHE ROSÉ

Vintage Conditions

The 2023 vintage was 3-4 weeks later than the 'new normal' of the past 20 years. Due to La Niña climatic patterns, spring rainfall was one of the wettest on record, with an additional 131% more rain than the long-term average. The constant winter rain created some Downy Mildew disease risk. Summer days were sunny, both maximum and minimum temperatures average. There were no summer heatwaves. Only 32 days above 30C (and 13 days above 35C) for the entire summer. Veraison did not occur in many varieties until Feb (usually Jan) and harvest did not begin until early March. March and April were relatively fine, but a few rainfall events caused some disease pressure, keeping both growers and winemakers on their toes with crop management and picking dates.

Vineyard Selection

A portion of our Block 3B estate, planted in 1912 was allocated for the production of our "single vineyard" Grenache rosé. The 100+ year old Grenache vines were meticulously maintained with bunch thinning and leaf plucking to ensure maximum varietal flavour intensity and fruit sweetness coupled with natural acidity. Daily sampling leading up to harvest ensured the fruit was picked at optimal ripeness.

Winemaking

Grenache was hand-picked specifically for the production of rose'. The fruit was crushed and macerated for 2.5 hours to increase colour pick-up as well as some natural fruit tannin. The must was then gently pressed to liberate the juice, and then fermented in stainless steel at cool temperatures to retain delicate fruit aromas. The wine post ferment was matured on full lees for 7 months before blending and bottling.

Tasting Evaluation

Colour: Bright, Bronze with copper highlights.

Aroma: Delicate perfume of cherry, rose petal and strawberries & cream with subtle cinnamon spice.

Palate: Creamy fruit-sweet mid palate with flavours of melon, rhubarb and white cherry. This bone-dry style is textural with fresh crunchy red-apple acidity and delicate fruit phenolics. A rose' to be enjoyed all year round.!

Technical Notes

Varietal composition Grenache (planted 1912)

Region (GI): Barossa Valley, single vineyard

Winemaker: Jason Barrette

Alcohol: 13.5% alc/vol

pH: 3.27

TA: 6.3g/L

Residual Sugar: 0.50g/L

Bottled: 31 January 2024



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