



Delicious and dry is how we love our Rosé.

The 2024 is crafted from Merlot and Cabernet Sauvignon. 2024 was a beautiful season with a long cool autumn which has retained wonderful aromatics in the wines. Fermented 50:50 in larger format barrels and stainless steel tanks allows the development of savory complexity to underpin the primary fruit.

The nose is wonderfully reminiscent of a summer salad of watermelon and peach. Side notes of fresh strawberry and quince paste mingle with spice notes of cardamon and aniseed. Tangy and mouth filling, this is a wonderful summer wine and due to its dry, savoury style great paired with food.

Harvest Dates	1-3 April	Wine Analysis	<i>Alc 13.2 %</i> <i>TA 5.9 g/l</i> <i>pH 3.30</i>
Winemaking	Red varietals pressed, and lightly coloured juice settled overnight and then one racked to older neutral barrels and the remainder to tank. Fermented at ambient temperature with natural yeasts.		
Bottling Date	<i>February 2025</i>		
Cellaring Potential	<i>To 2028</i>		