



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**

*Alc 13.2 %*

*TA 5.9 g/l*

*pH 3.30*

**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** February 2025

**Cellaring Potential** To 2028