

Generations of flavour



FORREST

Brix at Harvest 21.4 average

pH	3.11	Planting Density	2.5 × 1.5m rows
T.A.	6.6 g/l	Trellis system	2 Cane VSP
RS	2.8 g/l	Yield	6.1–7.7 tonne/ha
Alcohol	12.5%		



Tiggy - Sparkling Rosé 2025

Meet Tiggy — a bright Sparkling Rosé inspired by the third generation of Forrest women.

She's bright, bold, a little sassy, and unmistakably herself — crafted for those who colour outside the lines and do life their own way. Made using the true Méthode Traditionnelle, she's a playful spirit built on serious winemaking.

Outrageously refreshing and effortlessly moreish, Tiggy is built for sunshine, long tables, and moments that turn into memories.

Vinification

Born from field blends of Pinot Noir, Malbec, Saint Laurent and a cheeky dash of Arneis, Tiggy gets her bold red hue from a pre-fermentation skin soak, plus a sly splash of something darker afterwards. (A girl's gotta have her secrets.)

Once fermentation is complete, the final wine is blended from the best of these parcels to achieve the perfect balance of colour, fruit expression and freshness.

Tiggy is then entrusted to the clever team at No.1 Family Estate for bottling and tirage using the traditional method (Méthode Traditionnelle), before coming home to us all grown up, full of promise and sparkle.

Tasting Notes

Bursting with fresh raspberry, sun-warmed strawberry and pure, playful energy, Tiggy Sparkling Rosé is a celebration in a bottle. On the palate, it pops with that tangy raspberry-K-bar nostalgia before softening into a creamy mid-palate reminiscent of jelly tips and boysenberry-ripple ice cream.

Serve ice-cold, share freely, and let Tiggy bring the sparkle.