

## Audrey Wilkinson



### 2024 ROSÉ

#### APPEARANCE

Pale pink with salmon hues.

#### AROMA

Lifted aromas of strawberries, cranberries and hints of fresh figs.

#### PALATE

A vibrant and juicy palate with flavours of strawberries and red cherries. Zesty acidity gives this wine a refreshingly dry finish.

#### VINIFICATION

Made from Hunter Valley Shiraz, Merlot and Verdelho, the fruit was top loaded into the press and immediately pressed off, resulting in juice that had the right amount of pink colour. The juice was cold settled for 48 hours, racked clean and fermented at cool temperatures in stainless steel with an aromatic yeast strain to promote fresh fruit characters. The wine was then lightly fined, filtered and bottled to retain its freshness.

#### VINTAGE

The 2024 vintage began in the Hunter Valley cool and wet growing season with above average rainfall in Spring. These wet conditions increased disease pressure which was carefully managed with good vineyard practices. The cool conditions continued into late December and early January but the wet weather cleared to sunnier than usual days. Near perfect ripening conditions resulted in wines that have intense flavours, whilst maintaining freshness and natural acidity.

- [w audreywilkinson.com.au](https://www.audreywilkinson.com.au)
- [f facebook.com/AudreyWilkinsonWines](https://facebook.com/AudreyWilkinsonWines)
- [i instagram.com/audreywilkinsonwines/](https://instagram.com/audreywilkinsonwines/)