



Audrey Wilkinson

2025 ROSÉ

APPEARANCE

Pale pink with salmon hues.

AROMA

Lifted aromas of strawberries, cherries and pink grapefruit with hints of rose petals.

PALATE

A vibrant and juicy palate with flavours of strawberries and cherries with zesty acidity that gives this wine a refreshing dry finish.

VINIFICATION

Made from Merlot, Shiraz and Semillon, the fruit was loaded into the press and immediately pressed off, resulting in juice that had the right amount of pink colour. The juice as 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 early to retain its freshness.

VINTAGE

The 2025 vintage commenced with above-average rainfall, providing the vines with an excellent foundation for the year ahead. This resulted in an early budburst, followed by vigorous canopy development and a strong flowering and fruit set. The ripening period, in December and early January, was characterised by warm, dry conditions which was ideal for achieving optimal fruit maturity and allowed for the development of flavours whilst maintaining natural acidity.

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