# неѕкетн

WILD AT HEART

DRY ROSÉ

LIMESTONE COAST

## **BACKGROUND**

The cool climate growing conditions of the Limestone Coast (located in the South-East corner of South Australia), make it the perfect fruit source for our Limestone Coast Selections. Cool Climate fruit sourcing ensures the wines have generous amounts of natural acidity, an underlying theme of freshness and varietal character, and importantly, a high level of sophistication and a sense of place. Wines that reflect both the grape variety as well as the vineyards and sub-districts they're grown in.

## **VINTAGE 2025**

Our 2025 Wild at Heart Rosé is made up of the free-run juice from a selection of grape varieties grown in the Wrattonbully sub-district of the Limestone Coast. The plush, delicate qualities of the fruit are perfect for a crisp, aromatic, dry Rosé.

The grapes were fermented in stainless steel with only a short time on skins to achieve the perfect blush colour. Fermented to dry, this Rosé retains its clean fruit flavours but as the name suggests, it is Wild at Heart with bright acidity giving it a fresh, playful finish.

#### **TASTING NOTE**

Colour: Light watermelon pink.

Nose: Fragrant, roses and cranberries, stone fruit

and white florals

Palate: Juicy, zesty, refreshing and fine

Serving: The perfect aperitif!

## **TECHNICAL**

Alcohol 12%

Residual Sugar Dry > 2.0 g/l

TA 6.4

pH 3.3





