ARDOR ROSE

NICK SPENCER WINES



Vintage : 2026
Vineyard: various vineyards across New South Wales
Varieties: 100% Grenache
Maturation/Fermentation: 100% stainless steel
pH :3.1
Total acidity : 6.5
Alc% : 12.8%

Winemaking

Harvested at night time to retain freshness, lightly pressed to stainless steel for a moderately cool ferment. Once fermentation was completed the wine remained on lees for 2 months and then filtered and bottled.

Tasting Notes
Very pale and dry, aromas of sour cherries and subtle strawberry compote. The palate is dry, refreshing and long on the finish.



Ardor : means passion, enthusiasm and intensity.
It felt the perfect name for a wine born from my enduring love — and slight obsession — with rosé.

WWW.NICKSPENCERWINES.COM.AU