

TAR & ROSES

2025 ROSÉ MEDITERRANEO

GRAPES

89% Nebbiolo, 8% Sangiovese, 3% Pinot Noir

GEOGRAPHICAL INDICATION

Central Victoria

VINIFICATION

The grapes were machine harvested and crushed / pressed through an air bag press in the protective presence of SO₂. Cold tank fermentation was undertaken. Post fermentation the wine was stabilised and filtered ready for bottling.

ANALYSIS

Alcohol 13.0%
Sugar 1.1 gm/L
pH 3.25
TA 5.56

COLOUR

Pale tangerine in colour

NOSE

Aromas of cranberry and a hint of blood orange combine with savoury dried herbs notes on the nose.

PALATE

The palate is mouth filling and textural. Savoury and citrus notes combine with a firm acid line. With good balance and a dry finish it delivers a refreshing mid weighted summer wine.

FOOD MATCH

Seafood paella.

