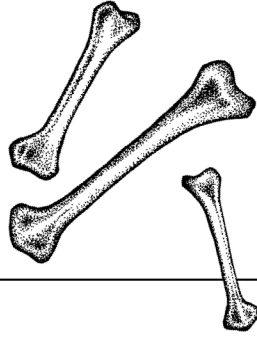


DRY AS A BONE '24 ROSÉ BAROSSA VALLEY



THE FRUIT

A blend of 59% Grenache & 41% Mataro. This rosé is 100% Estate grown here on the property surrounding our cellar door using organic and biodynamic practices. Each variety was picked on the same day and co-fermented. Our soils are quite shallow and have outcrops of ironstone in the vineyard, which gives the wine a nice savoury edge.

WINEMAKING

The juice was gently pressed off the skins within 3.5 hours of harvest to preserve the vibrant, pale color of the rosé. Fermentation took place in stainless steel to maintain the wine's fresh, crisp profile, while regular lees stirring imparted a creamy texture. This process also helped soften the acidity, resulting in a beautifully rounded mouthfeel.

THE WINE

Very pale pastel pink, almost copper in colour, with aromas of red apple, fresh raspberries, cherries and strawberry yogurt. The palate is dry, but has great fruit weight and great length. There is some complexity on the palate from the lees stirring. The perfect drink for a sunny day!

STORY BEHIND THE LABEL

Showcasing a sun, which provides the warm temperatures to ripen our grapes, this is the perfect drink for warm weather. The cactus reminds us that our grapes are grown on the driest state, on the driest continent on earth and this Provence styled rosé is 'dry as a bone'.



Grapegrower: Sam Pfeiffer

Winemaker: Michael Corbett

Alcohol: 11.4%

pH: 3.08

T.A.: 5.5 g/L

R.S.: 2.6 g/L

Cellaring: Drink Now