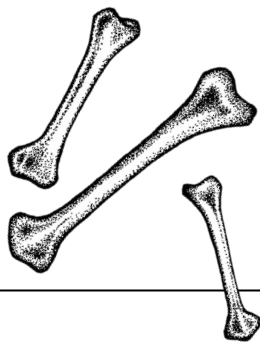


DRY AS A BONE '26 ROSÉ BAROSSA VALLEY



THE FRUIT

A blend of 41% Shiraz, 32% Mataro and 27% Grenache. The Shiraz and Grenache components of this Rose is Estate grown here on the property surrounding our cellar door using organic and biodynamic practices. The Mataro is from an older vineyard just outside of Greenock. 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 pressed away from the skins within 2.5hrs of harvest to ensure that the colour of the rose was vibrant. Fermented in a stainless steel tank to retain freshness & lees stirred to produce a creamy character in the wine, which also helps to soften the acid and make the mouthfeel more rounded.

THE WINE

Pastel pink 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: 11.3%

pH: 3.18

T.A.: 5.98 g/L

R.S.: 3.1 g/L

Cellaring: Drink Now