



# ROSÉ MALBEC 2024

Our Rosé's fruit is picked when the flavour profile and ripeness is perfect for the savoury dry style we are aiming for.

The fruit were picked at optimum Rose flavour and acid balance. Then gently pressed after extracting desired colour and flavour. The free run juice was fermented under cool conditions which ensured that the delicate fruit flavours and textural palate weight were retained.

LANGHORNE CREEK | SOUTH AUSTRALIA

Vintage: 2023

VA: 0.30

Varietal: Malbec

Residual Sugar: 0.8 g/L

Acid: 7.50 g/L

Alcohol %: 13.0

pH: 3.40

ON THE PALATE THE WINE IS REFRESHING WITH LIVELY ACIDITY AND FLAVOURS OF JUICY CHERRIES. THE FINISH IS SOFT AND ROUND.