MINNOW

2025 Rosé

HARVEST DATE 4th March 2025

VINEYARD Shadowfax estate vineyard, Werribee

VITICULTURE This fruit was carefully grown at our winery vineyard in Werribee. A dry and warm spring set moderate crops. The trend continued into summer allowing grapes to ripen slowly with lots of concentration. The Grenache and Cinsault had superb aromatics, with the Mataro, Carignan and Syrah giving lovely texture and depth. The grapes were hand harvested in the cool of the morning at optimum flavour ripeness.

WINEMAKING Hand harvested fruit was immediately gently whole bunch pressed to give minimal colour and tannin extraction. Wild fermentation occurred in older French barrels. The wine rested on lees to relax and unwind for 10 months prior to assemblage and bottling in February 2026.

pH 3.42 **TA** 4.9 g/L

ABV 13.2% **RS** 0.5 g/L

COLOUR Pale penny copper, pure clarity.

BOUQUET Nori, ginger and cumquat notes. Hints of complexing lees derived quarry dust and white pepper notes.

PALATE A generous mouth filling palate shows rich peaches and cream that flows on and on. The grenache gives the wine lovely mouth-coating texture and warmth. The palate is long and flowing with oodles of flavour. The fine lacey tannins frame the wine, whilst fine acidity keeps the palate fresh and crunchy. The 2025 Minnow Rose is a dangerously drinkable wine best enjoyed chilled with friends on a warm day.

CELLARING Drink now

FOOD MATCH Crumbed olives with pork and fennel stuffing, deep fried white bait, tomato carpaccio and burrata salad.

RELEASE DATE Autumn 2026

✖ Alister Timms
Chief Winemaker