



2025 Grenache Cinsault Rosé

Vegan friendly & Gluten Free

Vineyard

This Rosé is sourced solely from our estate vineyard, comprising 80% Grenache from Block 4, planted in 2019, and 20% Cinsault from Block 1, planted in 2021. Both blocks are established on soils derived from the Christies Beach Formation, with free-draining layers of sand, clay and gravel that encourage even ripening and preserve natural acidity. The coastal influence moderates temperatures, supporting aromatic lift and delicacy, while carefully managed yields ensure concentration and texture.

Winemaking

Fruit was handpicked and lightly pressed straight off skins immediately after picking to achieve a pale colour and fine phenolic profile. The juice was cold settled before fermentation. Grenache and Cinsault were co-fermented in stainless steel at 16°C, followed by full malolactic conversion. The wine was racked off lees and held in tank for four months prior to bottling, allowing flavours to integrate while retaining freshness. This approach builds a gently creamy texture, balanced with bright acidity.

Vintage

The 2025 vintage in McLaren Vale was shaped by warm, exceptionally dry conditions and an early start to the growing season. Budburst and flowering occurred nearly two weeks ahead of average, resulting in a compressed harvest completed by late March. A brief heatwave in early February tested the vines, yet careful vineyard management ensured excellent fruit quality. The season delivered wines with concentration, elevated natural acidity and clear varietal definition.

Characteristics

Colour: Pale Salmon.

Aroma: White Peach, Lemon Zest, Rose Petals and Strawberries

Palate: Watermelon, Lime Pith, Fresh Spring Radish, subtle Pink Peppercorn and Ginger.

Food Pairing: A platter of cured meats, pickled vegetables, soft cheeses and fig jam.

Cellaring: Enjoy now or cellar for up to 3 years.

Technical Details

Alcohol: 13.5%

PH: 3.29

Total So2: 70ppm

Residual Sugar: Dry (<1 g/L)

TA: 4.63/L

Free So2: 31ppm

