



Cellar Door Exclusive

Grenache Rosé 2023



Vintage Conditions

The 2023 vintage will be remembered by many as a challenging year in the vineyard, especially during Spring with regular rain events causing increased disease pressure. Fortunately, McLaren Vale's vicinity to the ocean prevailed with sea breezes and lower rainfall than other regions reducing the mildew outbreaks. The cool spring gave way to a mild summer and long ripening period which allowed fruit to reach optimum ripeness with lower alcohol levels. Vintage began 2-3 weeks later than a 'normal' vintage, with yields lower than average. The slow ripening and cool temperatures provided perfect natural acidity in whites with fantastic colour in reds.

Colour & Aroma

Strawberry pink with copper hues, aromas of red fruits (strawberry and raspberry).

Palate

Crisp acidity, strawberries and cream, lingering citrus notes (grapefruit). Bone dry, all perceived sweetness from the lively bright fruits. Some textural notes from lees stirring after primary fermentation.

Pairing

Caprese salad or your favorite seafood delicacy.

Technical Notes

Varietal Composition	Region (GI)	Alcohol
Grenache	McLaren Vale	12.5% Alc./Vol.
Residual Sugar	TA	pH
0.5g/L	4.9g/L	3.23

Winemakers

Kate Petering
Mark Maxwell

Winemaking Notes

Grenache grapes harvested and pressed directly off skins to minimise skin contact and colour. Two weeks on lees, in tank. This wine is made to enjoy upon release.