

THE ESSENCE OF WILYABRUP



2024 ROSÉ



VARIETIES: 100% Shiraz

TASTING NOTES:

Pale copper pink, like Provence Rosé. Aromas of white strawberry, citrus in the vein of grapefruit and blood orange, pomegranate, and watermelon rind. The palate is elegant and refreshing with moderately crisp acidity, quite textural and viscous and a very long finish.

Enjoy with scallops, prawns, Mediterranean salads and pastas..

Alcohol: 13.0% pH: 3.23 Total Acidity: 6.0 g/L Residual Sugar: 0.27 g/L

Harvest Date: 18th January 2024

Oak: None

Bottling Date: 18th July 2024

Cellaring: Drinks beautifully on release.

WINEMAKING:

Made in a Provençal style. Super pale pink but with lovely floral, white fruits, and a gentle citrus crunch. Refreshing and mouth-watering with a dry finish. The Shiraz was picked in the early morning and delivered to the crush pad. Destemmed and lightly crushed prior to chilling down to 8 degrees. Lightly pressed, then into stainless steel to ferment slowly at no more than 15 degrees to retain fresh fruit flavours. Special attention was paid to getting the colour just right, so minimal contact on the skins was required.

