



F-SERIES

Estate Rose 2024

FRUIT SELECTION

Grapes for 2024 F-Series Estate Rose were harvested from organically grown vines at the back of the winery. Soils here are of the old riverbed type; fist sized stones composed of greywacke (a hard, dark type of sandstone laced with quartz and feldspar), mixed alluvial gravel and silt. Pinot Noir 60% Montepulciano 40% were the varieties used to make up this blend.

WINEMAKING

Fruit is all hand harvested then whole bunch pressed. Parcels were fermented in a variety of seasoned oak 60% and stainless-steel vessels 40% which underwent wild fermentation. Partial Malolactic fermentation was carried out. The wine spent 6 months on fermentation lees prior to being blended and bottled with minimal fining.

ANALYSIS

ACID
6.5 g/l

PH
3.45

ALC
13.0% vol

RS
2.5g/l