Audrey Wilkinson.

SINCE 1866

Light Rosé

Vintage Conditions

The 2022 vintage began in the Hunter Valley with significant late spring rainfall which then gave way to drier but cooler than average weather through December and January. The resulting long, cool ripening period allowed for the grapes to develop complex and intense flavours, whilst maintaining freshness and bright acidity

Winemakers Notes

Made from Hunter Valley Shiraz, the fruit was picked When it had full flavours, but was lower in sugars. The fruit was loaded into the press and immediately separated from its skins to extract the perfect amount of pink colour. After the juice settled at cold temperatures for 24 hours, it was racked clean and then fermented at cool temperatures in stainless steel to retain fresh fruit characters. The wine was then sterile filtered and bottled in order to retain its Fresh flavours.

Tasting Notes

Colour

Pale pink with salmon hues.

Bouquet

Lifted aromas of strawberries, raspberries and figs

Palate

A juicy palate of fresh strawberries and red cherries with a zesty acidity that gives this wine a crisp dry finish.

Vintage
2022

Cellaring
Enjoy now.

Tech Data
Alc. 9.9%
TA 5.7 g/L
pH 3.14

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