Audrey Wilkinson.

SINCE 1866

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, Merlot and Semillon, the fruit was top loaded into the press and immediately pressed off, resulting in juice that had the right amount of pink colour. The juice was cold settled for 48 hours, racked clean and fermented at cool temperatures in stainless steel with an aromatic yeast strain to promote fresh fruit characters. The wine was then lightly fined, filtered and bottled to retain its freshness.

Tasting Notes

Colour

Pale pink with salmon hues.

Bouquet

Lifted aromas of strawberries, cranberries and hints of rose petals and fresh figs.

Palate

A vibrant and juicy palate with flavours of strawberries and red cherries. Zesty acidity gives this wine a refreshingly dry finish.

Vintage

2022

Cellaring

Enjoy now.

Tech Data

Alc.	12.5%
TA	6.6 g/L
pH	3.22

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