



Cellar Door Exclusive

Grenache Rosé 2024



Vintage Conditions

The September 23/24 season began with a wet and windy spring, continuing rain into summer that saturated soil moisture levels. A precise approach to our spray program prevented any disease issues. February and March provided perfect conditions, with mild days and nights allowing fruit to ripen beautifully. Vintage started in mid-February, with the majority of blocks harvested in March, marking a return to the new norm.

We saw below-average yields in most varieties and aided by the vigour from a wet spring, the vines achieved ideal maturity. A short heat wave lasting three days at 37 degrees brought the harvest to a peak with our last grapes being picked in the third week of March. Overall, the season has provided white wines with good acidity and flavour, and an elegance in the reds.

Colour & Aroma

Pale pink, with a salmon hue. Lovely fresh strawberries and cream aromatics, white florals. Vibrant.

Palate

Palate shows the same strawberries and cream, raspberries, bright red juicy fruits. Soft crunchy acidity, lovely fruit sweetness and a textured mouth filling finish.

Pairing

Salt + Pepper Squid with rocket and Vietnamese dressing.

Technical Notes

| Varietal Composition | Region (GI) | Alcohol |
|----------------------|--------------|-----------------|
| Grenache | McLaren Vale | 12.5% Alc./Vol. |
| Residual Sugar | TA | pH |
| 0.8g/L | 5.66g/L | 3.24 |

Winemakers

Kate Petering
Mark Maxwell

Winemaking Notes

Grenache grapes machine harvested, rushed directly to press where the grapes sat on skins for 4-6 hours to get desired 'rosé' colour. Cool fermentation in tank over the course of 15 days. Some lees stirring to add some texture and complexity. This wine is made to enjoy upon release and best consumed within a year.