

Ten Minutes by Tractor



## 2024 10X Rosé

### Our Thoughts

Delicate on the nose and subtle on the palate, lemon barley and grapefruit pith drive the fruit profile while complimenting the savoury nature of this wine. Bright and soft, a style that welcomes any season.

Produced from fruit from each of our vineyards, this wine is a culmination of hours of hand sorting which allows us to separate bunches that are not ripe enough for red wine but perfect for rosé. This is part of our shift towards more sustainable practices with less wastage and higher quality wines overall.

### Vintage Comment

After a wet spring, the 2024 season gave ample sunlight and ideal ripening conditions across all varieties. Phenological ripeness was uniform and flavours although delayed, were abundant in great concentrations.

### Harvest Date :: Yield

Hand picked 4th March to 16th April 2024 :: 2.4t/ha

### Vineyards :: Clones

All sites

### Brix :: pH :: TA

22 :: 3.22 :: 7.8 g/L

### Winemaking

Handpicked fruit was whole bunch pressed to a combination of stainless steel and older barriques to complete wild fermentation.

Partial malolactic fermentation and some bâtonnage were carried out prior to blending and bottling unfinned and filtered.

### Aging :: Oak

4 months :: 8 year old French barriques

### Finished residual sugar :: pH :: TA

Dry :: 3.27 :: 7.12g/L

### Alcohol

13.0 % (7.7 standard drinks/750ml bottle)

### Production

27th June 2024 :: screwcap

### Food Pairing :: Serving Temperature

Smoked trout salad with potatoes and in season tomatoes dressed with lemon, mustard and dill :: serve at 10 – 13°C

### Best Drinking

2024 – 2027

