



2026 10X Rosé

Our Thoughts

White peach and cream, rose petals and wild strawberry are highlighted across the nose and extend into the palate. A dry style that brings freshness with defined acidity, subtle hints of spice and a watermelon linger. Delightfully inviting and satisfying.

Produced from fruit from across all our vineyards, this wine is a culmination of hours of hand sorting to separate bunches that are not suitable for red wine but perfect for rosé. This is a more sustainable practice that produces less wastage and higher quality wines overall.

Vintage Comment

The 2026 vintage was a season of contrasting conditions — periods of wet, dry, cold and warm weather that led to a late start and completion of harvest, the latest since 2011. The extended hang time and cool overnight temperatures provided good flavour development, acid retention. A challenging vintage, with many twists and turns, that has produced wines with great aromatics, clarity and finesse.

Harvest Date :: Yield

Handpicked 18th – 31st March 2026 :: 3 – 6t/ha

Vineyards

All sites

Baume :: pH :: TA

12 – 12.7 :: 3.20 :: 8.2 g/L

Winemaking

Handpicked fruit was whole bunch pressed to a combination of stainless steel and older

barriques to complete a wild yeast fermentation.

Looking for parcels that provide a lovely depth of fruit and balanced acidity was the key focus. Barrels were closely monitored before blending and filtered before bottling.

Aging :: Oak

3 months :: 8 year old French barriques

Finished residual sugar :: pH :: TA

Dry :: 3.17 :: 6.8g/L

Alcohol

13.0% (7.7 standard drinks/750ml bottle)

Production

Bottled June 2026 :: screwcap

Food Pairing :: Serving Temperature

Seasoned Wagyu
tartare, white miso,
charcoal potato ::
serve at 10 – 13°C

Best Drinking

2026 – 2029

