TARRAWARRA
ESTATE

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2025 PINOT NOIR ROSÉ

YARRA VALLEY

Variety:	Pinot Noir
Season Notes:	The growing season during Spring was consistently warm and dry, which gave us stable weather during flowering and fruit set. This continued into the ripening period during Summer with minimal rainfall, resulting in concentrated flavours & balanced acidities. We are seeing lovely brightness and aromatics in the wines.
Alc/vol:	13.0%
Harvest Date:	11th February 2025.
Winemaking:	The fruit was hand harvested and cooled overnight before being whole bunch pressed the following morning. Only the free run juice was used, this being settled briefly, before being racked to tank for fermentation. Upon the ferment being completed, the wine was sulphured and left on lees for a brief period, before being prepared for bottling, which occurred in August 2025.
Cellaring:	Will drink well now and will continue to develop further complexity over the short term.
Colour:	Pale salmon hue, with a lovely pink blush.
Nose:	A vibrant bouquet of berry compote, garden-fresh strawberries, accentuated by delicate floral tones.
Palate:	A lively and expressive wine, bursting with flavours of strawberry, wild raspberry and pomegranate. Its refined texture gently softens the palate while preserving a delicate freshness and drive on the palate.
Food match:	Enjoy a chilled glass in the sun with friends or with a fresh caprese or panzanella salad.