

TARRAWARRA

ESTATE

2024 PINOT NOIR ROSÉ

YARRA VALLEY

Variety: Pinot Noir

Season Notes: A vintage defined by a cool and wet Spring and into early Summer. A moderately challenging vintage which was bookended by rainfall and times of moderate heat.
A quick ripening period gave us lovely bright aromatics, and vibrant wines.

Alc/vol: 13.0%

Harvest Date: 16th February, 2024.

Winemaking: The fruit was hand harvested and cooled overnight before whole bunch pressing the following morning. Only the free run juice was used, this being settled briefly, before being racked to tank for ferment. 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 June, 2024.

Cellaring: Will drink well now, and will continue to develop further complexity over the short term.

Colour: Pale salmon hue, with a faint pink blush.

Nose: Lifted aromatics of fresh garden strawberries and ripe red apples. Faint background notes of cottage garden rose.

Palate: A bright and lively wine which is crisp & refreshing on the palate. Clean & pure flavours providing a well defined finish.

Food match: Lightly cured kingfish or tuna crudo, dressed with desert lime.

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