

2025 Classic Dry Rosé

Crafted in the classic Provençal style, this rosé is celebrated for its pale hue and light, dry elegance. Made exclusively from Shiraz—our Margaret River alternative variety—this wine is sourced entirely from grapes grown in our own estate vineyards.



APPEARANCE

Pale salmon pink.

NOSE

Fragrant and alluring, the nose opens with notes of wild strawberry, delicate rosewater and watermelon, complemented by gentle hints of pink musk and a twist of citrus peel.

PALATE

Bright and invigorating on the palate, this wine dances with a subtle spritz that lifts delicate watermelon notes and adds a lively edge. At its heart, a juicy core is balanced by gentle acidity, creating a silky, rounded mouthfeel. Hints of sea spray bring a whisper of coastal salinity, while the crisp, dry finish leaves a clean and refreshing impression.

WINEMAKER COMMENTS

Shiraz is harvested early at a lower Baumé to retain natural acidity and enhance freshness and fruit purity. The juice is handled oxidatively before undergoing cool fermentation with carefully selected organic yeast, promoting a wine with both texture and savoury complexity. No oak is used in the winemaking process, allowing the primary fruit characters to shine through.

VINTAGE DESCRIPTION

The 2025 vintage in Margaret River was a beautifully moderate season, shaped by precision and patient harvest timing. After a delayed onset of winter rains, August saw record rainfall, followed by a dry spring and summer. Average growing season temperatures aligned closely with 2021 and 2022, creating healthy conditions. Although the effects of the previous vintage's early, dry conditions were evident, with some vines showing uneven growth and reduced vigour. White harvest commenced on 6 February, spanning four weeks. Precision was key, as patience allowed the fruit to achieve balance in flavour, acidity, and sugar. Red harvest commenced on 11 March with ideal autumnal conditions – cool nights and warm, sunny days, creating an ideal environment for the final stages of ripening and hand-picking our Cabernet. Yields met or exceeded expectations and fruit quality was outstanding across all sites.

VARIETIES

100% Shiraz

HARVESTED

18 February - 27 February 2025

PRESSING

Selectiv machine harvested and whole berry air bag pressed.

JUICE TURBIDITY

Very clean 50-100 NTU

FERMENTATION

Clarified juice fermented with organic strains.

FERMENTATION VESSEL

100% Temperature controlled stainless steel tanks.

MATURATION

Stainless steel tank

BOTTLED

6 May 2025

TA 5.5g/L PH 3.44

RESIDUAL SUGAR 1.3g/L

ALCOHOL 12.5%

VEGAN No

CELLARING Fresh on release, drink now until December 2026