



2024 Fermoy Rosé

Vintage	2024 – marked by warm and dry conditions, an exceptionally early start to the season and excellent marri blossom. Whites and rosés were harvested earlier than ever, showcasing remarkable fruit vibrancy.
Varieties	74% Shiraz 12% Cabernet Sauvignon 10% Pinot Gris 2% Chardonnay 2% Pinot Noir
Region	Margaret River, Western Australia
Winemaker	Jeremy Hodgson
Alcohol	12.8%
Acidity	pH 3.33 TA 6.0 g/L
Residual Sugar	<1.0 g/L
Appearance	Bright straw yellow with green tints.
Aroma	Lifted aromatics of redcurrant, cranberry and citrus blossom.
Palate	Vibrant fruits of redcurrant, watermelon & red apple on the front palate lead into textural notes of nougat, crème fraîche and Turkish delight, before a soft and delicate acid line ensures a long, textural and mouth-watering finish.
Winemaking	A portion of the blend was whole bunch pressed direct to seasoned French oak barriques for natural fermentation and subsequent 4 month's maturation on ferment lees to build palate weight and texture. The balance of the blend was fermented cool in stainless steel to retain freshness and aromatics.
Cellaring	Ready for immediate drinking and will continue to drink well over the next 2 years.
Food Pairing	Enjoy as the perfect aperitif or paired with a selection of charcuterie, olives or delicious smoked salmon blinis.

