





LIGHTER

2024 ROSÉ

COLOR AROMA Wild strawberry and pomegranate with hints of hibiscus.

PALATE Strawberries with cream and a dash of floral rose water.

WINEMAKING

Select parcels of fruit were de-stemmed and crushed, with the juice and skins quickly separated to ensure a delicate pink colour. Individual batches were cool fermented in stainless steel, followed by lees stirring to give length and roundness to the palate. The wine was blended, stabilised and filtered prior to bottling.

VINTAGE SUMMARY

The 2024 vintage flourished with superb grape ripening conditions. Warm days, cool nights, and minimal rainfall during the summer brought the fruit to peak ripeness. This crafted wines with excellent varietal flavours, showcasing lively, spicy reds and bright, aromatic whites.

ENJOY WITH

Spicy seared ahi tuna with a sesame crust or a caprese salad with heirloom tomatoes, mozzarella, and basil.

VARIETALS	Shiraz, Sangiovese	ALC/VOL -	- 9.0%
REGION	Victoria	PH -	- 3.29
CELLARING -	Enjoy young	ACIDITY -	- 5.80g/L

NUTRITIONAL INFORMATION	ON	
SERVINGS PER BOTTLE (5)	AVERAGE QTY	AVERAGE QT
Av. Serving Size 150ml	Per Serve 150ml	Per Serve 100r
Energy	355kJ	237k
	(85 Cal)	(56 Ca
Protein	0.3g	0.2
Fat - Total	<0.1g	<0.1
Fat - Saturated	<0.1g	<0.1
Carbohydrate - Total	1.4g	0.9
Carbohydrate - Sugars	1.4g	0.9
Sodium	<5mg	<5m

*AT LEAST 25% LIGHTER IN ALCOHOL & CALORIES COMPARED
TO 750mL BULLOAK ROSÈ