SELECTION 23

freeze

# 2024 ROSÉ LIGHTER IN ALCOHOL

COLOUR — Charming rose gold pink.

AROMA — Bright aromatic strawberry, with pomegranate and soft hibiscus notes.

PALATE — Luscious strawberries and cream, with roses and a refreshing mineral finish.

#### WINEMAKING

Selected parcels of fruit were de-stemmed and crushed, with the juice promptly separated from the skins to maintain a delicate pink tint. Individual batches were cool fermented in stainless steel, followed by lees stirring to add length and roundness to the palate. The wine was blended, stabilised, and filtered prior to bottling.

## **VINTAGE SUMMARY**

Vintage 2024 offered ideal conditions for grape ripening. The summer's warm days and cool nights, combined with reduced rainfall, ensured the fruit achieved optimal ripeness. As a result, the wines showcase exceptional varietal flavours, featuring bright, spicy reds and clean, aromatic whites.

### **ENJOY WITH**

Crispy buffalo chicken burger with slaw, or cranberry, brie and prosciutto crostini.

VINTAGE	2024
VARIETALS —	— Shiraz, Sangiovese
REGION	Victoria Victoria
CELLARING —	Enjoy early

ALC/VOL —	9.0%
PH —	3.29
ACIDITY —	- 5.80 g/L

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

<sup>\*</sup>At least 25% lighter in alcohol and calories compared to 750mL 2024 Selection 23 Rosé

