

## 2024 LEVANT ROSÉ

Vintage

2024

Varietal blend

63% Merlot: 19% Grenache Blanc: 14% Grenache Noir: 2% Shiraz:

1% Mourvèdre: 1% Carignan

Harvest date(s)

4 and 8 March (Merlot), 8 March (Shiraz), 23 March (Grenache

Blanc), 28 March (Grenache Noir, Mourvèdre and Carignan)

Bottling date

23 October 2024

Oak treatment

41% fermented and aged on lees in concrete vats; 11% aged in old French Oak barrels; 48% fermented and aged in stainless steel to

enhance freshness

pH/TA

3.43 pH 6.5g/L TA

Preservative(s)

220

Alcohol content

13.0%

Winemaking

Grenache Noir, Mourvèdre and Carignan fermented and matured together. Other varietal components fermented and matured separately. Circa 2/3 of the red grapes were whole bunch pressed with the balance of the juice derived from 'bleed off' (saignée) immediately off skins after crushing. The bulk of components were fermented and matured in stainless steel with portions made in concrete, large oak casks and smalloak barels to

mature on lees for added complexity.

Winemaker's notes

The Levant Rosé aims to 'straddle the divide', adopting, adapting and hybridising the traditional rosé styles from southern France

and northern Spain.

It is a serious wine of complex character, volume and intensity, with unfurling and evolving aromas of guava, musk, rosewater, pot pourri, quince, lemon verbena, thyme and coriander seed. The palate is deep, flavourful and tending to savoury with an abundance of wild strawberry, bay leaf, Turkish Delight, nectarine stone and blood orange washing over a base of integrated acidity and long finishing tannins, providing line and drive. Perfectly suited to both al fresco dining in sunshine and warm winter feasts. This wine is suitable for vegans.

