

---

**WILD OLIVE**

---

**2020 ROSÉ**  
McLAREN VALE



---

**VINEYARD**

Sustainable organic management of our vineyards including under-vine mulching to enrich the soil and increase carbon content, manual removal of weeds, no synthetic herbicide and fungicide use and zero artificial inputs ensures vines with better balance, fruit concentration and overall vineyard biodiversity and health.

Good winter rainfall was followed by a mild start to spring. Cool conditions during flowering season caused poor fruit set in many varieties which greatly affected the yield in our vineyards. A cool, wetter than average January meant veraison was slow, but the prolonged ripening period saw exceptional flavour development. Yields were down but quality across all sites was exceptional with harvest starting in late February and continuing on into early March.

---

**WINEMAKING**

An extremely small crop of organically certified Grenache, Carignan and Shiraz grapes was handpicked from our Warboys Vineyard in the cool early morning and crushed and chilled to press on arrival at the winery. The slightly pink free run juice was moved to cooled fermentation tanks. Once fermentation was complete the wine was racked off lees and given a light filtration prior to bottling on site.

---

**TASTING NOTES**

COLOUR	Soft pale pink
AROMA	Lifted strawberries and cream, raspberries with hints of spice and briar leaf.
FLAVOUR	A refreshing zesty palate showing lovely bright fruits, complexity and good length.
CELLAR POTENTIAL	Drink Now

---

**HAVE IT WITH ...**

Hot-smoked salmon bruschetta or Organic Summer Salad

Certified Organic  
Vegan Friendly  
Minimal Preservatives

