
WILD OLIVE

ORGANIC ROSÉ 2022

McLAREN VALE



VINEYARD

Sourced from our organic and biodynamic Warboys vineyard in McLaren Vale. All our vineyards are managed as individual ecosystems, using sustainable and organic processes, no synthetic inputs and a particular focus on soil health, as healthy soils produce exceptional grapes that make delicious wines. Biodiversity within the vineyard provides natural pest predators and weed suppressors, keeping our vines happy and healthy and ensuring every bunch has incredible balance, flavour, and colour.

VINTAGE

Above-average winter and early spring rain set the vines for a great start to the growing season. Cooler conditions prevailed through budburst to flowering, which resulted in lower yields. The 2022 season heralded a gentle and slow ripening period by a mild summer recording no days above 40°C, allowing the development of excellent flavour and colour.

WINEMAKING

Carefully selected parcels of Fiano, old vine Shiraz, Grenache and Carignan were hand-picked from our biodynamic Warboys Vineyard. Gentle de-stemming and crushing, followed by 3.5 hours on skins to extract minimal colour. A cool co-fermentation followed, which retained the aromatic, lifted bright fruit notes and focussed on the crisp, zesty palate. Maturation on lees for two months helped increased texture before bottling.

TASTING NOTE

COLOUR	Soft carnation pink with copper hues.
AROMA	Lifted melon, lemongrass and watermelon with a hint of briar leaf
FLAVOUR	Fresh and medium bodied with a sleek texture, gentle extract, a delicate balance of zesty acidity and bright summer fruits.
CELLAR POTENTIAL	Drink now

HAVE IT WITH

Smoked salmon bruschetta
Charcuterie

Certified Organic
Vegan Friendly
Minimal Preservatives

