
WILD OLIVE

ORGANIC ROSÉ 2023

McLAREN VALE

VINEYARD

This wine is comprised of 95% certified organic shiraz from the heart of McLaren Vale along with parcels from our organic and biodynamic Warboys Vineyard and a dash of Fiano added for a delicious twist. 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

The McLaren Vale wine region experienced good winter rains filling the soil profile in readiness for spring. Continued wet and cold conditions throughout spring delayed budburst and resulted in slower shoot growth. Spring rainfall was higher than the McLaren Vale winter average. Multiple rain events during spring resulted in increased disease pressure and inflorescence loss, some varieties being more affected than others.

Flowering occurred in late November and weather was mostly cool, wet, windy and cloudy adversely impacting on fruit set in across the region. With the advent of summer, rainfall stopped abruptly and conditions for December, January and February were dry and mild with only a few days above 40°C. The combination of late flowering and cool summer conditions resulted in a late harvest period. Once again cool wet autumn conditions combined to further slow ripening and prolong vintage.

WINEMAKING

Carefully selected parcels of Shiraz were picked when their taste showed the zip needed for Rose - this is much earlier than when looking for red wine. The grapes were pressed very gently after a short maceration. Cold settled, held cold for a week to help develop fruit intensity and texture, then racked clear, the light pink juice has a soupcon of Fiano added before fermentation at low temperature.

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, A delicate balance of zesty acidity and bright summer fruits.
CELLAR POTENTIAL	Drink now

HAVE IT WITH

Smoked Salmon bruschetta
Charcuterie

