



FINE AUSTRALIAN WINES

METAL LABEL

ROSÉ 2023



Winemaking Our Metal Label Rosé utilises a pristine parcel of local Shiraz that was harvested in the early hours of the morning to preserve fruit vibrancy and acid line. The fruit was destemmed, chilled and drained through our membrane press, with the free run fraction immediately separated to minimise colour and phenolic pickup. The juice was lightly fined and clarified ahead of a cool fermentation in a stainless steel vat. After spending a short time sur lie, the wine was stabilised and filtered prior to bottling in the Spring.

Tasting note An alluring aromatic display of watermelon, rose petal and strawberry notes, that lead to a palate bursting with fresh cranberry, pomegranate, and strawberry cream.

Region Riverina NSW

Wine Analysis Alcohol: 12.5% pH: 3.5
TA: 5.5 g/l RS: 2.2 g/l

Style Deliciously light bodied, pale, crisp and dry.

Food Match Pairs wonderfully antipasto, beef carpaccio, grilled and fresh seafood.

Cellaring This wine has been lovingly made to enjoy now but will benefit from careful short-term cellaring.



Best Rosé


Winemaker,
Daren Owers



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Packaging Detail

Range: Metal label

Product: Rosé

Approx. Case Weight: 8kg

Bottle Barcode No: 9335966004870

Carton Barcode No: 69335966004872

Bottle: Premium Burgundy (AG-086)

Bottle Weight (grams): 550

Package Weight (grams): 1205

Bottle Dimensions (hxd): 284mm x 79.8mm

Carton Size: 6 pack

Carton Dimensions: 241mm x 161mm x 298mm

Slipsheet Configuration: 78 (domestic) - 104 (export)