

# **FERNGROVE**

FRANKLAND RIVER W.A.

### **QUICK NOTES**

WINE STYLE

Rosé wine

**GRAPE VARIETY** 

Cabernet Sauvignon

**GROWING REGION** 

Great Southern

**TECHNICAL DETAILS** 

Alc: 12.5% / pH: 3.27 / TA: 5.78 g/L

**APPEARANCE** 

Light salmon pink.

NOSE

Attractive characters of lifted strawberry, vibrant red fruits with a hint of citrus florals and spice.

**PALATE** 

This refreshingly dry, light-bodied Rosé with vibrant acidity and generous raspberry and red berry fruits and a fresh, savoury finish.

**VEGAN FRIENDLY** 

WINEMAKER

Craig Grafton

**BOTTLED** 

August 2024

**CELLARING** 

Drink now while fresh flavours dominate.

FOOD

Yabbies with young coconut, mint, and basil.

Estate

### ROSÉ

**GREAT SOUTHERN 2024** 

## VINTAGE 2024

Vintage 2024 was one of the earliest starts on record for Frankland River, mostly due to the consistently warm and dry weather throughout the season. The Cabernet Sauvignon chosen for our Rosé was cultivated to produce fruit with slightly larger bunches and thinner skins. This minimises the colour and tannin in the resulting wine.

#### VINIFICATION

Harvested in the early morning, the grapes are destemmed and pressed immediately with very little skin contact to capture their natural freshness and avoid any increase in colour and tannin. This rosé juice is then settled and subsequently racked before cool, strictly temperature-controlled fermentation commences. The Rosé is then blended and bottled early to preserve its lively freshness and acidity.

# VINIFICATION

Often recommended as a 'summer' wine, this versatile rosé is perfect for any occasion. With its emphasis on freshness, it's best enjoyed slightly chilled and shared in good company.





