



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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ROSÉ  
2023

## 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):** 415

**Package Weight (grams):** 1070

**Bottle Dimensions (hxd):** 284mm x 79.8mm

**Carton Size:** 6 pack

**Carton Dimensions:** 241mm x 161mm x 298mm

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