

GRENACHE ROSE

2024

THE STORY

After numerous false starts Rose has finally gained a hold in the hearts of Australian wine drinkers. It's a style that works perfectly in Rutherglen's continental climate, and with its abundance of spicy fruit flavours, Grenache is the ideal variety to utilise.

THE FRUIT

100% Grenache from the Parola's vineyard.

GROWING

The growing season was a continuation of the previous two years with relatively low temperatures and higher than average rainfall through spring and early summer. The weather turned for the better in late January, and the fruit was harvested in near perfect condition in the third week of February

WINEMAKING

A dedicated Rose style, harvested in the early morning and whole bunch pressed to preserve aromatics and delicate fruit flavours.

Inoculated with a Rose specific yeast strain to further lift the aromatic profile, and left on solids for a short period to develop creamy mid palate texture

TASTING NOTE

Bright in every aspect. The palest of pink in colour, with lifted aromatics of just ripe strawberry, cherry and cranberry rising from the glass.

The mid palate combines Grenache's natural spicy texture, and a little 'strawberries and cream' confection, with great fruit intensity and an attractive mouthfeel.

Long and luminous through the finish, with cleansing natural acidity. An incredibly versatile food wine matching with everything from charcuterie, to flash fried calamari, and light Tempura dishes.

THE NUMBERS

Harvest: February 2024
pH: 3.10
TA: 7.10g/l
Alcohol: 13.0%

