



SHOTTESBROOKE

# Estate Series Grenache Rosé 2024

McLaren Vale



## BACKGROUND

*First planted by founder, Nick Holmes, over 30 years ago, Shottesbrooke takes its name from an estate in Berkshire, England, where Nick's grandfather was vicar of the parish from 1905 to 1926. Today, the people, the place and the soul proudly come together and are displayed within each carefully crafted wine that sits within the Shottesbrooke range.*

*With premium fruit sourced from carefully selected sites around McLaren Vale and the Adelaide Hills, the Estate Series proudly displays the fusion of hands-on vineyard practices with the passion we have for making wines of character and depth, whilst*

## Vineyards

The 2023/2024 growing season in McLaren Vale began with a wetter-than-average winter, ensuring strong early soil moisture reserves. Spring brought mild temperatures but intermittent cool periods, which affected fruit set and contributed to slightly lower yields. December and January saw above-average rainfall, increasing disease pressure; however, McLaren Vale's well-drained soils and careful vineyard management helped maintain vine health. A shift to drier, more stable conditions in February allowed for balanced ripening, with harvest beginning in late February to early March, ahead of a mid-March heat event. Despite lower yields, fruit quality was exceptional, with grapes arriving at the winery in excellent condition.

## Winemaking

Throughout crushing and pressing for the 2024 vintage, the fruit/juice was protected with a CO2 cover to prevent any oxidation in the free-run juice. Minimal skin contact was allowed during pressing to manage phenolic extraction and achieve a vibrant, delicate colour. The free-run juice extraction was halted early to limit tannin pickup and was transferred to stainless steel tanks to preserve freshness and enhance fruit purity. Additional pressings were placed into one-year-old French oak barrels (without fining) to undergo natural fermentation with wild yeast (80% tank, 20% oak). Both parcels remained on lees with daily bâtonnage to build ideal mouthfeel and texture. This 100% purpose-made rosé showcases a subtle pink hue, a savoury and dry palate, and enticing aromatics, crafted from our rare old vine Grenache resource.

## Tasting Notes

<b>Colour</b>	Pale pink with a soft rose hue.	
<b>Nose</b>	A vibrant, fresh nose with aromas of wild strawberry and guava, complemented by delicate floral notes and a subtle savoury edge.	
<b>Palate</b>	A soft, silky entry leads to a bright, juicy acid core, finishing with a gentle phenolic grip that adds structure and length.	
<b>Cellaring</b>	Chill and enjoy straight away.	
<b>Food Match</b>	Grilled prawns with a citrus herb dressing & charred zucchini.	
<b>Alcohol</b> : 12.5%	<b>Harvest Date</b> : March 2024	<b>Bottling Date</b> : April 2024
<b>pH</b> : 3.12	<b>Titrateable Acidity</b> : 6.46g/L	<b>Residual Sugar</b> : 3.7 g/L

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