



2023 Home Fields "Moss Oaks" Rosé

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| Harvested | 25 March 2023 |
| Brix at harvest | 19.5 |
| Residual Sugar | >1 g/l (dry) |
| Total Acid | 7.8 |
| pH | 3.25 |
| Alcohol by Volume | 12 percent |

Making

Pffff ...! Tough season. Vineyards across the region contended with constant wet, multiple hard frosts and even snow! The resulting over-vigorous canopy growth meant early leaf removal from the fruit zone and subsequent follow-up passes to keep the fruit open to light and breeze. We were saved from botrytis and other disease and yielded a record harvest of clean bright fruit.

At the winery, grapes were lightly pressed, separated from skins and fermented to "dry" over ten days.

Tasting

Early tank tasting revealed flavours of ripe pineapple juice. In the bottle, flavours have mellowed, now exhibiting pleasant strawberry with tangerine / grapefruity citrus notes. Tannins and acid lend body to the wine. Colour is a pleasing, summery antique-rose pink.

Enjoying

Drinking now. Good acids and clean fruit will allow cellaring for five years or so.

