

TAR & ROSES



NV PROSECCO

GEOGRAPHICAL INDICATION

King Valley/Central Victoria

VINIFICATION

The grapes were machine harvested, crushed and pressed through an air bag press in the protective presence of SO₂. Cold tank fermentation was undertaken at between 10 to 12 degrees celcius. Pressings and free run were fermented separately but combined post fermentation, after which the wines were stabilised and blended.

The base wine was then sent for secondary fermentation which was undertaken in Charmat (pressurised) tanks. Yeast, nutrients and sucrose were added. The secondary fermentation took approximately seven days, until the desired dissolved CO₂ level was achieved. Prior to bottling, further sucrose adjustments were made. All adjustments at this stage were made under pressure.

ANALYSIS

Alcohol 11.2%
pH 3.35
Acid 5.97g/L
Sugar 10.9gm/L

COLOUR

Pale straw with light fine bubbles.

NOSE

A lifted bouquet of green apples, grapefruit with hints of pear and spring flowers.

PALATE

A spritzy yet soft palate of light green apple and citrus mousse, refreshing with a crisp acid finish.

FOOD MATCH

Prosciutto wrapped fresh melon.

TAR & ROSES

2023 PINOT GRIGIO

GEOGRAPHICAL INDICATION

Victoria

VINIFICATION

The grapes were machine harvested, crushed and pressed through an air bag press in the protective presence of SO₂. Cold tank fermentation was undertaken at between 10 to 15 degrees Celsius. Where possible the pressings and free run were fermented separately before being blended back with the free run for stabilisation prior to bottling.

MATURATION

Stainless steel

ANALYSIS

Alcohol: 13.8

pH: 3.46

Acid: 6.37g/L

Sugar: <1g/L

COLOUR

Pale rose gold

NOSE

Lifted nose of white peach and nashi pear with hints of lemon pith and passionfruit on the nose.

PALATE

The palate has a textural, mouth coating viscosity yet finishes with a clean acid line. Classic peaches and pear characters dominate with a fresh 'sweet & sour' zing of citrus pith.

WINEMAKERS COMMENTS

The 2023 vintage was a difficult one in Central Victoria with floods and cool weather. Our 2022 Grigio displaying a good mix of classic characters as well as those from the tropical spectrum. Clean, crisp and versatile, this is a wine for all occasions.

FOOD MATCH

Vitello tonnato



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2023 'LEWIS' RIESLING

GEOGRAPHICAL INDICATION

100% Central Victoria

VINIFICATION

The grapes were machine harvested, crushed and pressed through an air bag press in the protective presence of SO₂. Cold tank fermentation was undertaken at between 12 – 14 degrees Celsius. After fermentation was completed the wines were protein and cold stabilised, blended and prepared for bottling.

MATURATION

Stainless steel

ANALYSIS

Alcohol 12.5%
pH 3.10
Acid 8.4g/L
Sugar 2.3g/L

COLOUR

Very pale straw

NOSE

Lifted aromas of citrus blossom, gingernut biscuits, lime pith with a hint of straw bales on the nose.

PALATE

Beautifully balanced, this wine has zesty acidity plus fruit sweetness. Good drive across the palate yet with a generous mouth feel and textural phenolics. Long and lingering it finishes clean and bright with a squeeze of lime at the end.

WINEMAKERS COMMENTS

The heart of this blend comes from the Lewis Riesling block off the Mitchelton vineyard. After years of sampling the Riesling blocks at Mitchelton Don tagged individual vines that he felt had a special character. After sufficient vines were tagged he had cuttings taken and sent to the nursery for propagation. The resulting block now called the Lewis block is a result of this attention to detail.

The 2022 Vintage was cooler with some rain events. This year's wine was picked earlier to avoid the onset of disease. It is lighter in alcohol and less fruit driven than

FOOD MATCH

Thai fishcakes with Nam pla prik dipping sauce



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2023 ROSE MEDITERRANEO

GEOGRAPHICAL INDICATION

Heathcote - 100% Sangiovese

VINIFICATION

The grapes were picked, crushed and pressed through an air bag press in the protective presence of SO₂. Cold tank fermentation was undertaken at between 10 – 12 degrees Celsius. Post fermentation the wine was stabilised and filtered ready for bottling.

ANALYSIS

Alcohol: 13%
pH: 3.27
Sugar: <1g/L
Acid: 6.3

COLOUR

Rhubarb/Salmon pink

NOSE

The wine has a lifted aroma of creamy berry compote with hints of tangerine and honeydew melon sweetness.

PALATE

The palate is full of intense berries and melon, lifted and fresh with the flavours of citrus and melon combining beautifully. The wine has a textural mouth coating quality that leaves you wanting more. A well balanced wine that finishes dry.

WINEMAKERS COMMENTS

Each year we make this wine in a style we love to drink. Some years it might be Nebbiolo or, like this year, Sangiovese. What we want is a crisp, aromatic & dry style that drinks both well on its own but, more importantly, with food. Using these varietals also helps us achieve a trademark, savoury character that complements the fruit profile, all making for a delicious wine screaming to be paired with seasonal dishes.

FOOD MATCH

Grilled prawns with fresh oregano & lime and a crispy garden salad



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2021 MORNINGTON PENINSULA CHARDONNAY

GEOGRAPHICAL INDICATION

Main Ridge, Mornington Peninsula.

VINIFICATION

Cropped at approximately 2 tonnes per acre handpicked fruit was sourced from cool, higher altitude, prime vineyard sites on the Mornington Peninsula. Whole bunch pressed to French oak hogsheads (12% new) for fermentation and maturation for 12 months on lees in oak before bottling.

MATURATION

French oak hogsheads (12% new)

ANALYSIS

Alcohol 13%
pH 3.32
Acid 6.7 g/L
Sugar <1g/l

COLOUR

Pale straw

NOSE

Honeydew with hints of apple, key lime pie and spice

PALATE

Juicy lime & white peach, with a textural mid palate through to focussed finish. Big flavours are restrained by balanced acid and a touch of oak.

WINEMAKERS COMMENTS

2021 vintage marks our inaugural foray into this world renowned cool climate region and couldn't be happier with the result. The vintage, despite some challenges, produced pristine fruit with beautiful natural acidity and fruit ripeness resulting in a fresh, textural & balanced Chardonnay that shows off just what the region can produce.

FOOD MATCH

Crisp skinned, pan roasted Barramundi with lemon butter