

Penley.

*pairs well with
old myths and
new mates.*

Primrose

*Rosé
2022*



Vintage

2022

Release

2023

Variety

100% Cabernet Sauvignon

Country

Australia

GI/Area

Coonawarra

Analysis

13.5% Alcohol, 6.2g/l total acid, 3.4 pH

Yield

2.5-3.0t/A

Maturation

Directly from the vineyard to the press, for immediate pressing - to extract only the slightest pink colour. Fermentation in a mixture of stainless steel and old french oak barriques through to dryness. Kept on lees until bottling in August for additional texture and flavour.

Time spent on oak

12 months

Winemakers

Kate Goodman & Lauren Hansen

Tasting Notes

A dry rose made from Cabernet Sauvignon grapes. Pale salmon pink in colour. Floral, bright, zippy and crisp in flavour. A fresh modern rose: aromas of musk, strawberry, spring flowers and fresh linen. Generous in it's fruit profile, with fresh zippy acidity and a bone dry finish.

Pairs well with - Spring picnics, overdue catch-ups, chargrilled squid & zucchini fritters. Possibly some Taylor Swift tunes in the background, if that's your thing.

Vintage comment

Vintage 2022 was excellent in terms of vine balance, yield and therefore quality! Weather throughout the growing season was mild, with few extremes of heat or cold. We experienced early shoot development, flowering and then a lengthy ripening period. In terms of these seasonal conditions, I'd go so far as to say it's been the most representative Coonawarra season I've seen in the last 20 years! In terms of harvest, vine balance was represented by optimum yields and complex flavours resulting from well developed and maintained canopies.

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