

EXALTA

ROSÉ | 20

MARGARET RIVER

“pink & charming”

A gorgeous pale pink.

Aromatically this is a burst of red berries - think cranberries, raspberries and strawberries - but there's also exotic floral and citrus notes. Well balanced, with crisp acidity and a moreish savoury edge. Finishes dry and long.

The 78% Shiraz is picked early to retain freshness and natural acidity. After a short maceration on skins the majority was fermented cool, in stainless steel, with a portion barrel fermented in neutral oak to build texture and complexity.

28% Saigné Cabernet added for structure and a savoury edge; all of which was barrel fermented using wild yeast. Fine Quaffing from a Margaret River dynamically grown vineyard on the northern edge of Wilyabrup.

Alcohol 13.3% | 7.9 Standard Drinks



“do what you love...drink what you love”