

2023

'EVERLASTING HAPPINESS'

Touriga Naçional Rosé | McLaren Vale - Australia







NATURAL

L ORGAN

VEGAN

Stats

Grapes: 80% Touriga Naçional - 20%

Syrah

Vineyard: Petrucci Vineyard (McLaren

Flat)

Vine Age: Average: 6-years-old

Soil Type: Sandy loam over sandstone

Viticulture: Practicing organic Fermentation: Native – neutral

French oak barrels

Skin Contact: None – just at the press Aging: 3 months in neutral French

oak barrels
Alcohol: 12.7%

Residual Sugar: 0.7 g/L

pH: 3.3

Total Acidity: 5.8 g/L Total SO2: 66 ppm

Total Production: 425 cases

Reviews

The Wine Front | 90 points

About

Silently I'm awaiting the rescue Gazing into the waves The sun is burning on my skin I think it's time to pack it in I'm waiting for directions To find the easy way To everlasting happiness...

Inspired by the lyrics to Stranded by No Fun At All, Louis wanted to take his dream for everlasting happiness and bottle it; a serious rosé was the only answer. In 2023, the base of this wine is still Touriga Nacional, a Portuguese variety, from the organically farmed Petrucci vineyard in the heart of McLaren Vale, and this year it also saw a little splash of Syrah from the same block.

The fruit was hand-harvested and whole-bunch pressed for three hours directly to old French oak tonneau with all of the gross lees. Louis did a heavy amount of lees stirring for the first two to three weeks building texture and getting as much oxygen in the ferments as possible. The wine aged on the gross lees for three months and was racked to tank to settle naturally before being bottled with just a gentle filtration and small sulfur addition. No fining.

Tasting Note

Delicious seductive aromas of blood orange, crunchy pineapple and a wisp of papaya, into a palate of pure fresh summer watermelon. Disappears.

