

#### Stats

Grapes: 67% Touriga Nacional - 33% Syrah Vineyard: Petrucci Vineyard (McLaren Flat) Vine Age: Average: 7-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: 11.5% pH: 3.09 Total Acidity: 7.3 g/L Total SO2: 82 ppm Total Production: 460 cases

### Reviews

The Wine Front | 91 points

Worlds Apart

### 2024

# 'EVERLASTING HAPPINESS'

Touriga Naçional Rosé | McLaren Vale - Australia



## 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 2024, 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 larger portion of Syrah from the same block.

The fruit was hand-harvested 12 days apart from each other and thus fermentations occurred separately by variety. Each batch was whole-bunch pressed for three hours and the free-run juice was sent 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**

This dry rosé teases with aromas of blood orange, crisp pineapple, and a touch of papaya. Its refreshing watermelon flavor disappears quickly, leaving you craving more. Ideal for a relaxed summer day.



