



2024 Rosé

*A bandit and his outlaw dog on a vinous crusade.
Born from the rugged Hills, Crafted in the ancient Creek.
Innovation defying the ordinary. A rebel with a cause.*

A delicate pale salmon hue signifies this as a wine to be consumed on a warm summers day, with food and friends. It shows lifted floral aromas mixed with freshly picked strawberries with a balanced acidity and layered complexity that will astonish those expecting a simple quaffer.

The palate has delicate hints of rose petal, watermelon and Turkish delight, and should be consumed chilled or on ice.

Tempranillo and Sangiovese aren't your normal cohorts but the silky smooth Spaniard meets the cut and dry Italian - picked early, with the volume turned right down on all their usual bluster, to make a beautiful fusion

Sangiovese was harvested on 14th March 2024 from the Marandoo Patch and the Tempranillo on 21st March 2024 from our Kilpuruna Block Langhorne Creek

Each parcel was crushed in the cool of the morning to the press and held on skins for 3-4 hours to extract the right amount of colour. Sangiovese was held as juice, cold for 6 days, patiently waiting for the Tempranillo to become flavour ripe. The 2 juice parcels were co-fermented slow and cool to further add floral intrigue and palate nuances.

Once fermentation finished, the wine spent 60 days on fluffy lees with stirring, further enhancing the wines layered complexity. A small batch was kept as full solids & fermented wild & hot in 225L barriques, & then post fermentation blended back into the parcel.

Sustainably grown grapes
Minimal sulphur dioxide was added at bottling.
No fining agents are used.
This wine is Vegan friendly.

12.4% Alc
3.2 pH
6.6 T.A.

Bottle Released 1st October 2024

— TOM KEELAN —
EL VINO LOCO

