



2025 ROSÉ

VARIETIES

Grenache

REGIONS

Western Australia

NUMBERS

Alcohol 12.5%

pH 3.02

Acidity 5.84 g/L

Residual Sugar 0.78 g/L

2025 MADFISH ROSÉ

TASTING NOTES

MadFish Rosé opens with a fragrant lift of wild strawberry, white peach and pink grapefruit, accented by rose petal and a hint of crushed thyme. The palate is juicy and energetic, bursting with flavours of raspberry, blood orange and red apple, wrapped in a fine, chalky texture. A ripple of citrus zest and mouth-watering acidity brings freshness and length, leading to a dry, savoury finish. Bright, expressive and finely poised, it's a refreshing take on a classic style.

WHEN TO DRINK AND WITH WHAT

Enjoy now or over the next 2 years with shared plates of chargrilled octopus, Parmesan & pumpkin arancini, grilled chorizo, Jamon Iberico and crusty bread.

ABOUT ROSÉ

Rosé is an all-occasion wine full of freshness, brightness, crispness, and lightness.

Proper Rosé is made from the gentle and short extraction of juice from red grape varieties to obtain only the lightest tinges of pinks from the grape skins. After this extraction, rosé is largely made in the same way as white wine.

Many, even most, red grape varieties or blends thereof are suitable for making rosé. Different varieties give different flavours and colours and there is an "official" colour coding that refers to the flesh of fruits including: cantelope, peach, red currant, ruby grapefruit, mango and mandarin.

ABOUT THE 2025 VINTAGE

The 2025 vintage across Margaret River and the Great Southern was defined by consistently warm, dry conditions without extremes, allowing for even ripening and strong fruit quality across both regions.

Following a long, dry 2024, both regions welcomed much-needed August rainfall which replenished soil moisture and filled dams, setting the stage for healthy vine growth. Spring began mildly before warming into a dry, settled period that supported strong canopy development and successful flowering. In Margaret River, this led to balanced vines and generous yields across all varieties. In the Great Southern, Pinot Noir and Riesling flourished early, while Chardonnay showed smaller, concentrated berries and lower yields.

Summer brought consistent warmth without heat spikes. In Margaret River, this encouraged rapid and even ripening across districts, with white harvest beginning 10 February. A warm, dry March advanced red ripening, while April's cooler spells and light rainfall allowed for measured picking decisions. The final Cabernet was harvested by 14 April.

In the Great Southern, early harvest began on 12 February for sparkling Pinot, followed by Chardonnay on 19 February. Ideal ripening conditions prevailed until mid-March, when timely Riesling picking avoided significant rain. Across both regions, fruit quality was high, acids held well, and yields were sound.

MAD FISH
WESTERN AUSTRALIA