



2022 ROSÉ

VARIETIES

Shiraz
Grenache
Pinot Noir

REGIONS

Western Australia

NUMBERS

Alcohol 13%
pH 3.14
Acidity 5.2 g/L
Residual Sugar 1.3g/L

2022 LA DESTINÉE THE LOVERS ROSÉ

TASTING NOTES

Pale salmon hued with lifted and refined aromatic fruit notes of orange blossom, red berry coulis and pomegranate pulp. Hints of dewy, pink rose petals, savoury wet slate and green watermelon rind blend together and waft from the glass.

At first sip, subtle raspberry and white strawberry flavours flow over the palate, supported by a zippy and prickly acidity reminiscent of dried citrus wedges. Crunchy Pink Lady apple skin and cherry linger on the tongue, resulting in a balanced and moreish, pleasantly tart finish.

WHEN TO DRINK AND WITH WHAT

Enjoy now or over the next two years. For an elegant appetizer, try a chilled glass with bruschetta topped with prosciutto, ricotta and rocket, or drink alongside traditional French summer fare such as Niçoise salad or bouillabaise.

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 2022 VINTAGE

In 2022, beautiful dry and sunny conditions were entrenched throughout January and February in southwest Western Australia, removing a great deal of the disease pressure that rain and humidity can bring and allowing a predictable insight into ripening patterns across most varieties.

While summer set the scene for another consistent and memorable vintage, certain varieties paid a penalty for difficult conditions earlier in the growing season. The wet winter of 2021 lingered unduly, smothering the renewal of spring and delaying the onset of budburst and flowering in the vineyards. The consequence was reduced yields in Great Southern, but luckily minimal impact on outcomes in Margaret River.

Consistent fine weather at the tail end of the growing season ensured that the potential developed in the vines was maximised by picking at optimum levels of ripeness. Superb balance between sugar, acidity and flavour across all varieties gives us great optimism for the evolution of wines from the 2022 vintage.

LA DESTINÉE