



"I first made a Nebbiolo Rosé in the early 2000's during my formative time in Piedmonte with G.D.Vajra. Nebbiolo's aromatics and tone lend itself to Rosé and the flavours are unusually complex. We grafted an old Chardonnay vineyard on Protero to the rose clone (111) specifically for making rosé. The result is a wine we love to drink year-round from a single site and a clone of Nebbiolo ideally suited to rosé." SCP

Vineyard: Protero, Peramangk Country: Nebbiolo 111, Block 6B

Growing Season: An upside down, inside out vintage brought a new set of challenges starting with a cool spring, strong winds at flowering, a wetter than average January, a heat wave in March, and the driest autumn on record. More traditional varieties like Shiraz didn't cope as well with the out of sync conditions, leading to lower than hoped for yields. More alternative varieties fared far better after some early disease concerns. The resulting wines have terrific varietal aromatics, natural acidity, flavour and tannin balance, and are all definitively medium bodied.

Harvest: 2nd of April 2024.

Blend: 100% Nebbiolo - 111, the rose clone

Process: Gently destemmed and pressed and held as juice in tank to settle until the 15th of April. Fermented for 30 days with no malolactic fermentation

Maturation: Chilled and held in tank

Bottled: Filtration at bottling on the 11th of June 2024

ALC: 13.5%

Ph: 3.38

TA: 6.2

Aroma - Rose | Pretty | Alive. Strawberries and cream, strudel with Polish cherries, a rose garden interplanted with woody herbs, pot pourri and talc - An English summer complete with the thwack of ball on racquet

Flavour - Cherry | Luxury | Consequential. Cherry pits, Luxardo liqueur, sweet prosciutto, pomegranate seeds, cranberry and lilly pilly. A serious lineup of flavours befitting a game-changing rosé

Texture - A looping, languorous, soft embrace with a spinning disc of tension

Cellar - Don't wait

Varieties suited to the landscape, the region and this place, Protero