

Proterō



Adelaide Hills
Rose 111

2025

"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 / Peramangk Country, Kenton Valley, Adelaide Hills.

Clones / Nebbiolo 111, the rose clone.

Block / Block 6, grafted on chardonnay 2021.

Growing Season / The driest season in living memory. Average winter rain was followed by a dry spring and a reasonably mild summer with one heat spike in early March, all fine if you had access to water. Good flowering and set was followed by an average season with no disease pressure. Vintage was two to three weeks earlier than average. A terrific vintage for the Adelaide Hills.

Harvest / 7th of March - 3 tonnes by hand.

Process / De-stemmed and very gently pressed. Settled in tank for 7 days before inoculation. A cool fermentation lasted 4 weeks before racking off gross lees.

Maturation / Settled in tank post fermentation for 4 weeks, racked and stabilised. Settled in tank again and racked before bottling.

Bottled / Early August 2025

Aroma / Pretty | Pink | Delicate. Blood orange, pomegranate, pink rose petals, pink peppercorns, pickled stawberry, alpine meadows, autumn leaves and very faint sage.

Flavour / Bright | Long | Gentle. All the aromas follow through to the palate in a seamless transition. An added dimension of roasted chestnuts and musk give a backbone to the finish.

Texture / The slow reveal of lacy tanins backed up by seductive acidity makes for complex refreshment. There's a trance like state that is languid and seductive before a big reveal. Will it be kind? Absolutely! Deeply complex rosé.

Cellaring / We've never tried. A wine to consume with pleasure whilst we wait for our red Nebbiolo to mature in the cellar.

Try with / Spaghetti with king prawns & cavolo nero from tipo 00 The pasta cookbook by Andreas Papadakis. A favourite restaurant on Little Bourke St Melbourne.

ALC: % 13

PH: 3.41

TA: 5

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