

KOOMILYA

"These wines have strength, intensity, and glorious grape tannins, which wind the palate together, almost like a double helix. The complex structure pulls you straight through. They illustrate what I'm hoping modern McLaren Vale wine will be, which harks back to a tradition of what it looked like in the 1960s, without all the artifice of winemaking. Above all, these wines look and taste, Koomilya". -Stephen Pannell

2023 MATARO ROSÉ

PLACE: At the end of Amery Road sits a beautiful 32-hectare property, established in the mid-to-late 19th century. The vineyards in this area are surrounded by native bush, an important factor in moderating the climate. Home to an ancient soil type, this property offers a unique geological and viticultural footprint.

VINTAGE: The third year of the current La Nina cycle was cool and wet, leading to the most challenging growing season in living memory. High winter rainfall continued through spring, delaying budburst and shoot growth. Unusual soil moisture made spraying and mid-row management a challenge. Thankfully, a dry mild summer followed, but the die was cast and harvest was one of the latest on record. Low crops with long hang times are not common, however, these contradictory conditions did result in elegance and great flavour. A year that relied on attention to detail in the vineyard to make great wine.



VITICULTURE and WINEMAKING: From a single block of Mataro that includes some of the oldest vines on the property, planted in the late 19th century. Inspired by the wines of Bandol and the Marche, this is a dry Rosé of rare complexity made in small quantities.

Hand harvested on 23rd March and gently pressed, minimising skin contact, cold settled in tank before racking with a small percentage of fluffy lees left in the juice. The spontaneous fermentation started on 7th April after transfer to old French oak puncheons and lasted for two weeks. No malolactic fermentation and left on lees for 16 weeks before bottling on 23rd August 2023.

FLAVOUR PROFILE: Cranberry, blood plum, five spice, lime, tangelo, sage and scrub, kombu, Cavendish & Harvey pear drop aromas, followed by German Riesling flavours of slate and talc. Blood orange zest, pink grapefruit, and blood plum frolic to the finish.

STRUCTURE & TEXTURE: The entry is soft and still, welcoming and generous. The citrus flavours work with the scaffolded tannins like a box holding oranges and the back palate commands attention, building in intensity to the finish which is super long, dry and relies on tannin and fruit rather than simple astringency. A medium-bodied Rosé with an agenda!

WINE ANALYSIS: Alcohol 13% | pH 3.37 | Total acidity 5.5

CELLARING: Drink now or hold for a few years to build greater complexity.