

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



VINTAGE: An upside down, inside out growing season 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 but exceptional quality. More alternative varieties fared far better after some early disease concerns. The resulting red wines have terrific varietal aromatics, natural acidity, flavour and tannin balance, and are all definitively medium bodied. White varieties offer pretty aromatics, perfect acidity, complex flavour and are set up for long lives.

FLAVOUR PROFILE: Cranberry, strawberry, Polish cherries in syrup, lavender, lanolin, native flowers in a vase, lillypilly, five spice, rose petals and dusty roads. The palate is rich with red fruits and florals set in persimmon jelly. Fruit tea, rosehips and mace round out the flavours and clap hands with texture's beat.

STRUCTURE and TEXTURE: Crisp, vibrant, thirst-slaking and long. A dry racy finish with a slight phenolic grip. A lighter version of our Rose on a mission and still firmly in command.

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 Rose of rare complexity made in small quantities.

Hand harvested on the 6th of March and very gently pressed, minimising skin contact, cold settled in tank before racking with a small percentage of fluffy lees left in the juice. Fermentation started on the 20th of March after transfer to old French oak puncheons. Fermentation was spontaneous and lasted for two weeks. No malolactic fermentation and left on lees for eight weeks before bottling on the 8th of July 2024.

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

Alcohol 12.5% | pH 3.23 | Total acidity 6.3 | Total Sulphur 70ppm

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