

# 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:** 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 vintage that favoured varieties from dry places.

**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 27th of February 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 two weeks. No malolactic fermentation and left on lees. Racked three times before bottling without filtration on the 4th of August 2025.

**FLAVOUR PROFILE:** Rose petal, peach, pink grapefruit, pink peppercon, pink sand, native flowers in a vase, lillipilly, five spice, and dusty roads. The palate is rich with pink fruits and florals with freshly cut hay and seawater to add complexity. The surf at sunset with a pink sky and a classic strawberry tart for desert.

**STRUCTURE and TEXTURE:** A plush, glossy entry becomes spicy through the middle and narrows to a point on the very long finish. The tannins are faint but not invisible. A power version of our Rose on a mission and very much still in command, rapier in hand.

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

Alcohol 12.5% | pH 3.41 | Total acidity 5.8 | Total Sulphur 88ppm

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