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



VINTAGE: A warm start to the growing season quickly gave way to a cool, wet spring, slowing vine growth. Small to average crops. Vintage was later than initially expected but in line with the long term regional average. The low yields combined with extra "hang time" produced fruit with good flavour concentration, natural acidity and varietal character.

VITICULTURE: From a single block of Mataro that includes some of the oldest vines on the property planted in the late 19th century. Hand harvested on 11th March.

WINEMAKING: Inspired by the wines of Bandol and the Marche, this is a dry Rose of rare complexity made in small quantities. Fruit was destemmed and pressed gently without sulfur dioxide or inert gas to minimise the pick up of excessive colour and harsh phenolics from the skins. Juice was chilled to 100 C and settled for 3 days before transferring off heavy solids. Approximately 2% light, fluffy lees were included with the clarified juice. Fermentation was spontaneous; the juice was transferred to seasoned French oak puncheons once fermentation had commenced in tank. Ferment temperature was not controlled resulting in a 7 day ferment. The wine was lightly sulfured and held on full ferment solids for approximately 4 months, at which point it was stabilised, racked off solids and bottled unfined and sugar-dry on 13th August, 2026.

PROFILE: Perfumed with pomegranate, cranberry, stone fruit and pink grapefruit. Additional layers of dried flowers, brick dust and hints of tropical fruited melon. A seductive palate of red fruits, pink citrus and stone fruit. Hints of star anise, melon and potpourri.

STRUCTURE & TEXTURE: With a precise, lively acid line, the palate is medium bodied, taut and highly textural. A serious wine that happens to be a Rosé.

Alcohol 12.5% | pH 3.26 | Total acidity 5.8 |