

NEIL ELLIS

ROSÉ

wild flower

WE CELEBRATE
THE MAKERS
AND THE WILD,
CREATIVE SOUL.

Run free, uninhibited. Break the shackles of societal expectations. If you are standing outside the mainstream, embrace it. If you are swimming against the stream, delight in the cool splash of authenticity. Never conform, paint outside the lines. When you work to bring your craft to fruition, the world is a more beautiful place.

THE TERROIR

Like a wild flower our vines assimilate their environment – they soak up a bit of the soil, a bit of the sea, a bit of the sky of the vast and rugged West Coast. The vines are dryland farmed near Darling, where they are exposed to a harsh coastal terrain and climate. This adversity forces the plants to work hard to produce complex fruit, leading to an elegant, nuanced style of rosé. The grapes are picked early in the season for a lighter style that is fresh and accessible.

You're a wild flower Darling, that cannot be told how to bloom. Grow your own way – listening only to nature's voice.

WINEMAKING

The grapes are lightly pressed and spend minimal time soaking on their skins prior to cold fermentation to achieve a subtle, delicate style with purity and freshness of flavour. After fermentation, the wine spends a few months on its fine lees to colour in the canvas with palate weight and mouthfeel.

WINE DESCRIPTION

Dry Provence-style rosé made from Cinsaut. Bright, with a salmon-hue colour and low in alcohol, but substantial in taste and texture. The mesmerising soft peachy-pink tint grabs the interest upon first glance, and then a bright brush of juicy cherry fruit fills out the palate. Floral and spicy notes linger the background along with the slightest tang of sea salt.

SERVING SUGGESTION

Maybe as you put feet up to enjoy a good read, or pull out the easel or notepad and let the inspiration flow. Whatever the occasion, mood or season – enjoy this exuberant rosé simply on its own, well chilled, or with an endless variety of culinary complements.



ALCOHOL BY VOLUME
12%

RESIDUAL SUGAR:
3.2 G/L

TOTAL ACIDITY:
5.9 G/L

PH:
3.45