



d'Arenberg



STEPHANIE THE GNOME WITH ROSE COLOURED GLASSES

Sangiovese Sagrantino Cinsault Rosé 2024
McLaren Vale, Sangiovese (61%), Sagrantino (25%), Cinsault (14%)



The Name

Our mate, Stephanie the Gnome, is not too fussed about his funny name! A jolly little fellow, after a few sips he sees life through rosé coloured glasses. Stephanie is also comforted by the fact he is named after Savigny-lès-Beaune in Burgundy, a region famous for Pinot Noir, which was the main grape variety in the initial release of this wine.

The Vintage

Early winter was wet, but late winter and spring were dry. Budburst was early, but mild weather delayed flowering. Late spring and early summer rain filled the soil profile for the first time in summer. High disease and vine vigor required significant attention. Warm, dry conditions in January and February favoured quality. Whites show high quality with good acidity. McLaren Vale Chardonnay, Riesling, and Sauvignon Blanc were harvested before the March heatwave, while other whites and reds benefited from it. Most premium Shiraz and Cabernet Sauvignon were harvested before the heatwave and show very good quality. Italian, Spanish, and Portuguese varieties thrived, producing excellent wines. Adelaide Hills had low yields but high quality.

The Winemaking

Grapes are gently crushed and undergo a small period of skin contact prior to draining off the free run juice to stainless steel vessels, where it is naturally settled and undergoes cool primary fermentation to preserve aromatics and freshness. The ferment is arrested at the desired sugar level and not allowed to proceed through malolactic fermentation in order to retain bright, natural acidity.

The Characteristics

Captivating bright pale salmon hue in the glass. On the nose, it offers a bouquet of strawberries, Fuji apple, ruby grapefruit, candy cane, and subtle baking spices. The palate is both focused and dynamic, showcasing vibrant flavors of strawberries, apple, rhubarb, and a hint of cinnamon, complemented by a touch of savory red licorice. A well-integrated natural acidity guides the experience, harmoniously balanced with a delicate textural note, adding layers of complexity. This elegant and refined Rosé boasts an impressive depth of flavor.



Harvest dates	17 Mar - 2 Apr	Alcohol	13%
Residual sugar	5.5 g/l	Titrateable acid	5.9
pH	3.31		
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton