

THE HOUSE OF PINK

MIND YOUR PS & QS

Carignan Sagrantino Sangiovese 2024

McLaren Vale, Carignan (54%) Sagrantino (27%) Sangiovese (19%)



The Name

Pink is the new black now a days, however you still need to mind your P's and Q's in the House of Pink.

The Vintage

The 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

Small batches of grapes undergo 10 days of carbonic maceration, then are gently crushed and immediately drained to finish fermentation in stainless steel.

The Characteristics

Bright light pink, salmon hue. On the nose, it offers vibrant aromas of red cherries, red berries, musk sticks, and a hint of cinnamon. The palate bursts with lively flavours of red berries, strawberries, red frogs, and red licorice. This rosé has an impressive fruit length, enhanced by a balanced natural acidity and a creamy texture that adds to its deliciousness. A generous, fruit-driven rosé with endless fruit length and perfect balance, making it incredibly drinkable and delightful.

Harvest dates	19 - 20 Mar	Alcohol	13.5%
Residual sugar	5.1 g/l	Titrateable acid	5.8
pH	3.31		
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton