



Temple Bruer

2022 PRESERVATIVE FREE ROSÉ

CURRENCY CREEK / RIVERLAND /
LANGHORNE CREEK

(PRESERVATIVE FREE - ORGANIC - VEGAN)

VINTAGE REPORT

2022 was a strong vintage from high-quality fruit and low to moderate yields with excellent natural acidity. An overall cool vintage with extended ripening periods for most varieties.

Perhaps one of the longest vintages we have experienced, harvest continued for 11 weeks. We commenced picking Chardonnay on the 3rd of February in the Riverland, and concluded on the 25th April at Langhorne Creek with Shiraz.

VINEYARD

Our Shiraz is sourced from Currency Creek. In this region, the maritime climate ensures extreme heat shifts are avoided, and there is an excellent ground water source. This Shiraz blocks (called Thelma and Dorothy) are on a rolling sandy slope, and have a water table that runs through the entirety of the block from the top block (Dorothy) to the Bottom block (Thelma). This allows for easy uptake of water into the friable cracking clay, loam and red clay subsoils that then can be easily accessed by the vines.

The Grenache was sourced from The Temple Bruer Langhorne Creek vineyard where the vines are approximately 30 years old and grown on deep alluvial sandy loam. The Cinsault is grown at Temple Bruer's Loxton vineyard in the Riverland, where the soil is majorly sand over lime and clay. The climate in the Riverland is continental providing the Temple Bruer Vineyard with long sunny days and cooler nights. It is these long sunny days that provide the full fruit flavours you find in this Rosé.

WINEMAKING

The Shiraz was harvested on the 28th March at 12.5 Baume and due to the cool vintage, had a PH of 3.22. The total acidity was higher than usual, which was perfect for making Rosé. We picked early morning, the grapes were then destemmed and only the free run was drawn off for fermentation of the rosé, known as "vin de goutte" in France. The Grenache was harvested at 12 Baume and Cinsault at 11 Baume. These two portions were crushed, pressed and cold settled prior to a cool fermentation for 2.5 weeks.

In April the three portions were blended and then bottled in late May 2022. No sulphur dioxide was used any process when making this wine. Certified Organic.

TASTING NOTES

COLOUR	Deep pink
AROMA	Strawberries and cream, raspberries, sour cherries. Turkish delight and watermelon.
FLAVOUR	This wine has gentle and well-balanced acidity, a crisp and dry finish with lingering hints of spice; white and pink pepper.
CELLAR POTENTIAL	Drink now.
ALC/VOL	12.5%

