



## 2025 DISCOVERY ROAD BY GIBSON GRACIANO ROSE

### STORY

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A rare red variety in the Barossa, our Rosé crafted from the Spanish varietal Graciano, was born from a twist of fate. A neighbouring grower was left high and dry for a home for his Graciano, after his corporate supply contract was cancelled just days before it was due for picking. We took it in, more as a favour at the time, but discovered it to be a fascinating varietal.

Its skin colour is extremely concentrated and it has naturally high tannin, making it challenging to craft a lightly coloured Rosé from. Its natural acidity however, and alluring rose petal, raspberry, and musk notes, compelled us to treat it gently, to craft a delicate pink, dry and mouth-watering wine.

### VINTAGE NOTES

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2025 was amongst the hottest and driest years on record, marked by a severe spring frost and followed by drought conditions across many vineyards. Yields were significantly reduced – down 30-40% in most areas, with some experiencing even greater losses. The harvest began unusually early on February 5<sup>th</sup> and concluded by March 19<sup>th</sup>, the earliest on record. Despite the challenging conditions, the wines are of high quality – concentrated and expressive, with whites and rosés showing greater depth and fullness than usual.

### TASTING NOTES

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**Colour:** Delicate pink.

**Aroma:** This rose delights with aromas of rose petals, musk, red currant and a touch of raspberry.

**Palate:** On the palate, it's savoury and zippy, featuring bright acidity reminiscent of red apple skin, complemented by juicy cranberry and raspberry notes. The Finish is clean and crisp, leaving you refreshed and eager for the next sip.

**Food Pairing:** Antipasto, sashimi or sushi rolls.

### TECHNICAL

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**Varietal composition:** Graciano Rose

**Region/s:** Barossa Valley

**Maturation type:** 100% Stainless Steel

**Alc/Vol:** 11.5%

**TA:** 5.66 g/L

**pH:** 3.25

**RS:** 3.8 g/L