

THE HOUSE OF PINK

MIND YOUR PS & QS

Tempranillo, Cinsault 2025

McLaren Vale, Tempranillo (52.5%) Cinsault (47.5%)



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

Every month was a few degrees warmer than average right from August to April. A small amount of frost reduced yields in some places. Rainfall was considerably down which meant disease pressure was low. The dry warm season has had a significant impact on grape yields in some vineyards in McLaren Vale this year, however many of our vineyards had very good yields. Fortunately with there being marginal heat spikes the leaves and grapes didn't suffer negative quality impacts. Whites are very characterful, which particularly suits Rhone whites and Fiano. Other whites still look good. Another high quality Riesling year with no sunburn. Red wine styles show a big change from the last 4, elegant, cool years. They are outstanding. Very dark and concentrated with lovely fruit characters and length.

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

A vivid, electric bright pink. Loud and lively aromas, bursting with strawberry and raspberry compote, layered with redskin lollies and a touch of fizzy musk. Like opening a mixed bag of your favourite childhood sweets. Juicy, fruit-driven palate. Waves of fresh strawberries, red frogs, and soft musk sticks roll across the tongue. There's a lollipop-like brightness that never crosses into cloying thanks to a refreshing line of acidity that lifts and balances every sip. A clean, crisp, and cheekily moreish finish that leaves you ready for another glass (or three). This is a wine that doesn't take itself too seriously and doesn't want you too either. It's made for chilling down, turning the music up, and laughing with friends under the sun.

Harvest dates	20 Mar	Alcohol	12.5%
Residual sugar	3.8 g/l	Titrateable acid	5.3
pH	3.33		
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton