

# CURATOR WINE CO

## Hamlets Barossa Valley Rose

### The Vineyard

Site location: Halletts Valley, South of Tanunda

Planted: 2010

Soil: Various. Heavy, dense dark brown. Loam over clay soil and sandy loam on clay.

### The Winemaking

Our Hamlets Rosé showcases from Montepulciano, with a little barrel fermented Grenache in the mix.

Picked before dawn and straight to the winery for light pressing to minimise colour and maintain freshness. Chilled down in tank then allowed to slowly warm itself up, 100% naturally fermented, minimal acid & sulphur added and nothing else!

Light pale pink in the glass. Watermelon and rose water aromas, super crunchy apple on the palate with a touch of creamy texture (thank you Grenache fermented in barrel), hints of strawberry and watermelon, super dry and lip-smacking acidity on the finish to leave you only wanting more!

### Wine Reviews

**94 points** - A seriously good Rosé from Montepulciano with a dribble of barrel-fermented Grenache (a dribble being the technical term for around 10%). Wild fermentation was in older French oak barrels. The colour is a burning orange. This is a slightly savoury style of Rosé with a touch of warm earth and truffles, along with aromas of raspberries, cherries, florals and even freshly sliced watermelon. This is a refined and elegant style of Rosé, lifted to the next level by the enhanced textural component. There is fine acidity, good focus and serious persistence. Enjoy this over the next three to four years. A really good dry Rosé. Even Hamlet himself might be persuaded. **WINEPILOT Ken Gargett, July 2025**

