

## 2025 CLARE VALLEY SANGIOVESE ROSÉ

### PAULETT'S CLARE VALLEY RANGE WINES

#### COLOUR

Pale salmon pink

#### NOSE

Vibrant aromas of red apple peel, guava, raspberry, rhubarb, and strawberries and cream, with subtle notes of rockmelon and barely ripe stone fruit.

#### PALATE

Lush and well-rounded, the palate reveals a juicy core of mid-palate fruit sweetness, echoing notes of red apple, raspberry, watermelon, strawberry, and guava from the nose. A lively natural acidity brings structure and balance, culminating in a fresh, clean finish.

#### WINEMAKING

Machine-harvested and gently pressed to minimise colour pickup. Fermented in stainless steel using neutral yeast. Stabilised, filtered, and bottled young to capture the fresh, juicy fruit characters.

#### FOOD PAIRING

Perfectly paired with your favourite charcuterie board featuring cured meats and delicate cheeses, or served alongside light, fresh pasta dishes.

#### VINTAGE

The 2025 vintage was preceded by an exceptionally dry winter in 2024—nearly the driest on record—resulting in very low subsoil moisture at budburst. Mid-September frosts affected parts of our Polish Hill River vineyards, with temperatures dropping as low as –5°C, but the early timing allowed the vines to recover and still produce fruit. From September to early December, around 90 mm of rain fell, followed by a dry, hot spell through December, January, and February.

Harvest began early on 3 February with Chardonnay and Riesling. Shiraz followed on 11 February, and the vintage concluded with Grenache on 5 March. This early, short, and compact harvest experienced no rain interruptions and minimal disease pressure. The reds show intense colour and bold, rich flavours, while the whites were picked early to preserve vibrant acidity, freshness, and pure fruit character.

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#### QUICK NOTES

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##### Variety:

100% Sangiovese

##### Fruit Source:

Clare Valley

##### Bottled:

May 2025

##### Alcohol:

12.5%

##### Standard Drinks:

7.4

##### pH:

3.01

##### Reducing Sugar:

2.1 g/L

##### Cellaring:

Best consumed within 2 years

