WOODCUTTER'S ROSÉ 2025



TORBRECK

BAROSSA VALLEY



VARIETY: 100% Mataro SUB-REGIONS: Vine Vale

HARVEST: 13th March 2025

MATURATION: 70% stainless steel tank, 3

months 30% seasoned French

hogsheads

ANALYSIS: Alc/Vol 13.5%

pH 3.37 Acidity 5.08g/L

COLOUR: Pale salmon with a rosewater rim.

AROMA: Lifted lilac, fresh peach and

apricot with dried herbs and savoury charcuterie notes.

PALATE: Fresh, clean with good cleansing

acidity and medium body. Enjoy in the summer months at 6-8

degrees Celsius

CELLAR: drink now or to 2 years



SELECTED FROM BAROSSA OLD VINE VINEYARDS, THE BONE-DRY PALATE LENDS AN INSIGHT INTO THE PERSONALITY AND INTENSITY OF DRY GROWN BAROSSA MATARO; WHERE STRUCTURE, TEXTURE AND PURITY REIGN SUPREME.

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Woodcutter's Rosé is unashamedly modelled after the gloriously scented and bone-dry rosés of Provence.

Adopting this traditional French method, the juice from freshly de-stemmed old vine Mataro is 'bled off' after limited contact with the grape skins, with a small portion aged in well-seasoned French oak Hogsheads.

VINTAGE

Dry conditions continued for a second consecutive growing season in the lead up to the 2025 harvest. The earliest ever start and finish to a vintage followed due to the continual warm and dry weather, with the vineyard crops yielding less than average as a result. High quality wines with great acidity and depth of colour highlight the season.

TASTING

Pale salmon with rosewater hues. Lifted aromatics with attractive floral notes of lilac petals, fresh peach, rosewater, watermelon and fresh apricot fruits balanced by a more solid core of savoury charcuterie and dried Provencale herbs. The palate is fresh, very dry and zingy with medium-bodied mouthfeel and cleansing acidity. Enjoy young and fresh with a multitude of varying cuisines from Mediterranean to spicy Asian. Serve chilled at 8C