## wayfinder

## 2024 ROSÉ



Variety	Cabernet Sauvignon
Soil Type	Forest Grove Gravelly Loam
Vine Age	+20
Location	33.84° South, Altitude 105M 6.9km from the ocean
Wine Analysis	ALC 13.5% pH 3.32 TA 5.71g/L
Oak	Neutral French oak for 6 months
Certification	ACO Certified Organic Vineyard

## Winemaking

The 2024 vintage marks the first release of this wine, which was produced form a single block of old vine Cabernet, specifically grown for rosé. The grapes were harvested by hand, chilled overnight, and gently pressed to tank, yielding a pale pink juice with delicate fruit flavours. Fermentation was carried out in stainless steel and kept cool to preserve aromatic freshness and detail. Once dry, the wine was barrelled down to neutral French oak and matured for 6 months prior to bottling.



Margaret River Western Australia

