



BROWN HILL

2024 Morning Star Rosé



Wine Specs

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| Vintage: | 2024 |
| Varietal: | Shiraz |
| Acid: | 6.1 g/l |
| pH: | 3.22 |
| Bottled: | June 2024 |
| Alcohol | 12.5% |

Tasting Notes

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| Colour: | Light salmon |
| Nose: | Pomegranate, wild strawberry and rose petals |
| Palate: | Wild strawberry and raspberry with a creamy mid palate all held together with a crisp acidity. |
| Cellar: | Drink young and fresh |

Growing Season Notes

2024 was an unusually dry growing season as we only had 7mm of rain for November and December and then no rain for the remainder of the growing season. The grapes were picked 3 weeks earlier than average with slightly lower yields but intense concentrated flavours. Being such a dry vintage, bird and disease pressures were low.

Vineyard Information

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| Soil Type: | Lateritic gravel/loam |
| Orientation: | North-South facing |
| Pruning Method: | Cane pruned |
| Yield: | 6 ton per hectare |

Production Notes

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|---------------|------------------------|
| Harvest: | Hand picked and sorted |
| Crush: | Whole bunch pressed |
| Fermentation: | 100% stainless steel |

Food Pairing

Gilled vegetables with pistou

Winemaker: Nathan Bailey