



ROSÉ



WINE SPECIFICATION

Vintage | 2025

Grape variety | 100% Shiraz

Oak maturation | None

Typical analysis | 12.5% Alc/Vol 7.4 Standard drinks

Release date | October 2025

TASTING NOTES

Colour | Pale salmon

Aroma

Clean and fruit driven with strawberries, flint, cream, subtle spice, dried flowers and nougat.

Palate

Light with a soft and creamy texture. There are delicate yet ripe fruit flavors of strawberry, musk, and cream, leading to a soft, supple finish.

Food matches

A range of light dining cuisine, summer salads, delicate cheeses and cured meats.

Peak drinking | Drink now.

WINEMAKERS COMMENTS

Viticulture

Fruit is sourced from neighboring properties in the northern Yallingup sub-region of Margaret River. Direct input from Forester's viticulturist ensures well balanced canopies and crops are grown for the desired style. The 2025 vintage was a mild year in Margaret River, allowing plenty of time during February and March to ripen the fruit to our specification.

Winemaking

The grapes were harvested early in the morning, then sent directly to the winery for processing where the free run juice was separated from the skins immediately to limit colour and phenolic extraction. The very clean clarified juice was fermented at low temperatures with an inoculated yeast strain in stainless steel tanks. 52% of the wine was stirred on yeast lees to add some richness and complexity, while the remaining portion was racked off lees after the completion of fermentation. The resulting wines were blended to produce a clean, fruit driven rosé.

Storage/Bottling

Bottled under screwcap into a premium burgundy bottle.