

SubRosa

2023 Grampians Rosé



*"A classic, but very well executed,
summer wine."*

Ben Rothstein, Sommelier



ABOUT SUBROSA

Located in the historic Grampians wine region in Victoria, Australia, SubRosa produces 400 cases/year of handcrafted small batch premium wine.

Intuitive winemaker Adam Louder crafts complex cool climate wines using his experience from 39 vintages in 25 years from Bordeaux, Napa Valley and Australia.

FOOD PAIRING

Rosé is best served chilled (7-13C). Remove from the fridge 15 minutes before serving.

Our Rosé is a very versatile wine. It can be enjoyed with foods including burgers, spicy dishes or alone with friends on a warm summer day.

TASTING NOTES

Rich red fruits with creamy texture.

GEOGRAPHIC ORIGIN

Grampians, Wine of Australia.

WINEMAKER

Adam Louder

WINEMAKING

Our organic shiraz rosé was picked, pressed and then fermented in used French oak barrels. Our organic shiraz rosé was picked, pressed and then fermented in used French oak barrels. Adam stirred lees to increase body and texture as it matured in oak for seven months.

VINEYARD

Our friends Lucy and Hadyn's Hounds Run vineyard is located in Great Western. The NASAA Certified Organic vineyard produces Shiraz and Merlot.

VINTAGE

In 2023 we had a cool, wet vintage. We only made two wines - Rosé and Viognier. Rosé is made to be enjoyed within two years of bottling. Drink it early to enjoy it at its best.

GRAPE VARIETY

100% Grampians Shiraz

ABV. | QUANTITY

13.5%. 70 dozen

AGEING NOTES

Drink now - 2025



SubRosa Wine
www.subrosawine.com
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