

SubRosa

2024 Grampians Rosé



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

- Ben Rothstein, Sommelier



ABOUT SUBROSA

Life partners Adam Louder and Nancy Panter proudly introduce small-batch SubRosa wine from selected fruit grown in the cool Victorian Grampians and Pyrenees ranges. Adam's winemaking experience working 40 vintages in 25 years in Bordeaux, Napa Valley and Australia, leads to complex individual wines.

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.

AGEING NOTES

Drink now - 2026

TASTING NOTES

Rich red fruits with creamy texture and great acidity.

GEOGRAPHIC ORIGIN

Grampians, Wine of Australia.

WINEMAKER

Adam Louder

WINEMAKING

Our Sangiovese rosé was picked, pressed and then fermented in used French oak barrels. Matured in oak for nine months. Vegan.

VINEYARD

A small plot of Sangiovese vines grow in the North Easterly section of the Grampians wine region, Victoria, Australia.

VINTAGE

A cool and wet spring provided good soil moisture, setting the stage for healthy vine growth. Warm days with cool nights followed, allowing for gradual ripening, ideal for maintaining acidity and developing flavour complexity in the grapes. The result is intense fruit flavours and bright natural acidity

GRAPE VARIETY

100% Grampians Shiraz

ABV

13% / 7.7 Standard drinks

QUANTITY

160 dozen



SubRosa Wine
www.subrosawine.com
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