



# Passing Clouds

## BENDIGO ROSÉ

– 2024 –

COMPOSITION	Shiraz	VINEYARD	Axedale
STRAIN	Alchemy IV	HARVEST	14 <sup>th</sup> March 2024
BOTTLED	2 <sup>nd</sup> July 2024	STYLE	Dry
NUMBERS	Bé: 12.8 pH: 3.36, TA: 7.9, ABV: 11.8%		

Sourced from the same Axedale vineyard from which we make our Riesling, a rare opportunity presented itself to take a parcel of A-Grade Shiraz! The result; our 2024 100% Shiraz Rosé.

### TASTING

Bright salmon with pink undertones, and made from 100% Shiraz grapes, the nose shows a complex mixture of strawberries and cream coupled with hints of marmalade and ginger, orange zest and kumquat, with the faintest hint of fennel. The pallet is an array of the sweet and the tart; raspberries, cherries, red current, sweet spice and blood orange, boarding on Campari. A firm acid line accentuates all these, resulting in a round and mouth puckering finish.

### VINEYARD AND VINTAGE

The Axedale vineyard is situated between the townships of Bendigo and Heathcote, 20km east of Bendigo. The vineyard, planted in 1998 sits on the banks of the Campaspe River (176m). The soil is sandy clay loam. The vines are spur pruned, irrigation is used when required to achieve a balanced canopy and optimum fruit quality. Low rainfall, warm days and cool nights aid in achieving full flavour with high acid retention. With guidance in the winery, this leads to a delightful sugar-acid balance.

2024 was one of those years that viticulturally many yearn for! A wet season in 2023 meant there was ample moisture in the soil, and a warm, relatively dry growing season with warm days and cool nights throughout veraison meant the vines achieved phenological ripeness slowly and steadily. Harvested in the cool morning hours to retain freshness.

### WINEMAKING

Harvested early morning to preserve delicate aromatics, fruit was gently pressed so as to extract the right amount of colour and avoid unnecessary fining, separated into free run and pressings, blended back after cold settling, and fermented at low temperatures to gently coax it through. No fining, filtered and bottled for early release.

