



Charmat Rosé 2025

81% Malbec, 14% Pinot Noir, 5% Muscat
Alcohol Level: 12.2%
Levels: pH 3.26 TA 5.9 g/l
Sugar: 1.36 g/l
Harvest date: September 5th - 28th, 2025

Tasting Notes

Pale salmon in colour with brilliant clarity. The nose reveals lifted aromas of strawberry, cherry, and watermelon with a touch of pink grapefruit. The palate is smooth and energetic with flavours of ripe raspberry, citrus peel, and fresh summer berries carried by a lively mousse. A bright and playful finish makes this sparkling rosé both refreshing and inviting.

Harvest Notes

The 2025 season began with a mild winter followed by warm late February temperatures that led to budburst arriving 7–10 days earlier than average. Spring remained cool but frost free, allowing steady vine development. Summer brought moderate heat with periodic storms and an unusually humid August, though conditions were never extreme enough to halt vine activity.

September opened warm with variable conditions throughout the month, before clearing after late-month rainfall. A light frost in mid-October affected only low-lying areas while most vineyard blocks remained active well into November. The year closed with a warm early winter before returning to seasonal temperatures, resulting in a balanced growing season and healthy vineyard progression.

Winemaking Notes

A special treat for our wine club members. The winemaking team selected a small block of Malbec and Pinot Noir, harvesting early to create a bright, delicate rosé ideally suited as a base wine for sparkling. The resulting blend was refermented in a sealed, pressure-rated tank, capturing the naturally produced CO₂ in the wine. The carbonated wine was then bottled under counter pressure to retain its fine, dissolved bubbles.

Cellaring Notes

This wine is meant to be enjoyed upon release.

