



PER ARA 2024

WINEMAKER'S NOTES

WINEMAKER: CRAIG McNAUGHT

The maiden vintage of Per Ara was created during one of the smallest-yielding harvests in many years. Selected from an old vine Shiraz vineyard on the property, the aim was to craft a terroir-driven rosé with extreme concentration and elegance. Two months of lees contact in stainless steel was allowed for subtle plushness and body. As the only wine in our range not requiring significant aging to reach optimal drinking, the Catalan phrase 'per ara' translates into English as 'for now'.

TASTING NOTES

Only 2 hours of skin contact and gentle draining of the juice produced this pale salmon colour. The nose shows delicate notes of bright citrus and stone fruit, with subtle minerality. The palate shows tight, focussed structure - vibrant acidity and subtle grip in the mid-palate with a long, dry and refined finish. Enjoy with spicy charcuterie and hors d'oeuvres.

BOTTLES PRODUCED: 900

ANALYSIS

Alcohol:	12.53 %
Sugar:	2.2 g/l
Acidity:	5.8 g/l
pH:	3.29

