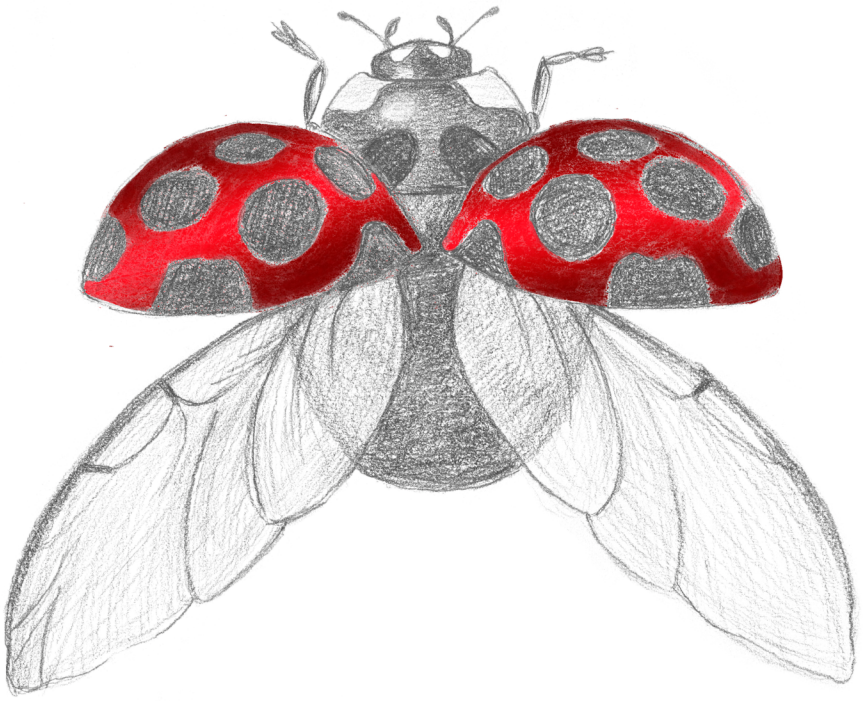
SCARLET LADYBIRD

ROSÉ | FLEURIEU | 2025



To honour the cute little polka-dotted predators who prey on tiny pests like aphids and keep our fruit pristine. These select parcels of fruit become the ultimate mélange of prettiness and punch (fruit punch that is).

The fruit for Scarlet Ladybird is sourced from hand-tended blocks in McLaren Vale and Langhorne Creek. The harvested fruit is destemmed and crushed and slowly drained into stainless steel tanks with only the finest quality free run juice being chilled to 5 degrees Celsius to preserve the expression of the fruit. Fermentation takes place in these tanks followed by a light lees stirring to enhance mid-palate creaminess and complexity. Once cold settled, the wine is racked and filtered with the resultant wine displaying a purity of fruit that is unpretentious and eminently satisfying to allow for regular indulgence

A vibrant, tantalising, cranberry hue that suggests it is a 'dry' style. An exhilarating bouquet of floral aromas, with rose petal and violets taking the lead. A delightful medley of fresh, sun-ripened berries and fragrant spices, highlighted by notes of juicy strawberry, melon, and maraschino cherry. A bright, invigorating entry with lively nectarine, red berry fruit and fairy floss flavours. The medium-bodied palate is juicy and brimming with natural fruit sweetness balanced with crisp, zesty acidity. An abundance of classic "strawberries & cream" appeal with a texture to match, is complemented by a gentle touch of soft spice, creating a rich, velvety mouthfeel. Refined, delicate and fresh with a hint of intended drying phenolics give additional length and intrigue to the finish.

Our Scarlet Ladybird Rosé always comes up smelling of Rose Petals with lovely delicate ladylike edges. Strawberries & Cream, fresh berry fruit; this wine is a real lady killer.

...and remember ladies and gentlemen...
"Real men do drink pink"

Vital Statistics

Varietal Blend: 45% Grenache, 55% Cabernet Sauvignon
GI: Fleurieu
Alcohol by Volume: 1.5%
TA: 6.62 g/L
pH: 3.16
RS: 0.5 g/L GF
750mL: 933039 1000 053
6/Pack: 933039 1000 220

Ingredients

Grapes and sulphur dioxide.
Other ingredients used in the winemaking process:
- Cultivated yeast.
- yeast nutrients.

At the time of bottling this wine contained
- 95 ppm Total SO2
- 37 ppm Free SO2



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Vegan