



Rosé 2022

Preservative Free
Certified Organic
Vegan Friendly



**Embrace change
Spread your wings
Trust your journey**

Butterfly

Freedom, bravery, hope, beauty, bliss

Rosé

Dry, strawberries and cream, raspberry,
sour cherry, rose, watermelon

Story

Our Rosé is Temple Bruer's unique approach to Southern Rhône style blend, showcasing varieties known to the region. We vary the blend each year to enhance the best of the vintage, with each variety contributing unique characteristics to the overall blend. Grenache, shiraz, and cinsault bring rounded red fruit flavours complemented by earthy, herbals notes.

The long, cool 2022 vintage brought extended ripening periods and yielded high-quality fruit with excellent natural acidity - perfect for this dry Rosé.

Grape Variety

Shiraz 55%
Grenache 30%
Cinsault 15%

Region

Currency Creek 49%
Riverland 33%
Langhorne Creek 18%

Colour

Deep Pink

Nose

Strawberries and cream,
raspberry, sour cherry,
Turkish delight, and
watermelon

Palate

Gentle and well-balanced
acidity, a crisp and dry finish
with lingering hints of spice,
and white and pink pepper

Profile

Fruitiness	○	○	○	●	○
Body	○	○	○	●	○
Acidity	○	○	○	●	○
Tannins	●	○	○	○	○
Oak	●	○	○	○	○

Overview

Bright, lively, crisp, and
complex. Medium bodied
and full of fresh fruit
flavours.

Peak Drinking

Drink now or
Cellar for 2 years

Food Pairing

Jackfruit and lychee curry

or

Red duck Thai curry

For more information
please scan the QR code.

