



2025 10X Rosé

Our Thoughts

All the delicate details of Pinot Noir are evident throughout, with spice, red currant and cherry lift on the nose. Fresh on the palate with a energizing drive that is surrounded by delicious fruit.

Produced from fruit from across all our vineyards, this wine is a culmination of hours of hand sorting to separate bunches that are not ripe enough for red wine but perfect for rosé. This is a more sustainable practice that produces less wastage and higher quality wines overall.

Vintage Comment

The 2025 vintage was magnificent. Moderate warm days, cool nights and dry conditions throughout the Summer and Autumn provided ideal ripening conditions. Healthy and balanced canopies across all sites produced wonderful flavours and acidity and excellent fruit quality.

Harvest Date :: Yield

Hand picked 25th February to 19th March
2025 :: 3 – 6t/ha

Vineyards

All sites

Baume:: pH :: TA

12 – 13.0 :: 3.20 :: 8.0 g/L

Winemaking

Handpicked fruit was whole bunch pressed to a combination of stainless steel and older barriques to complete a wild yeast fermentation.

Looking for parcels that provide a lovely depth of fruit and balanced acidity was the

key focus. Barrels were closely monitored before blending and lightly fined and filtered before bottling.

Aging :: Oak

4 months :: 8 year old French barriques

Finished residual sugar :: pH :: TA

Dry :: 3.20 :: 7.2g/L

Alcohol

13.5 % (8.0 standard drinks/750ml bottle)

Production

Bottled July 2025 :: screwcap

Food Pairing :: Serving Temperature

Seared beef on a salad of fresh sugar snap peas, asparagus and orange dressing :: serve at 10 – 13°C

Best Drinking

2025 – 2028

