

# WOODSTOCK



## Free Run Rosé 2025

### BACKGROUND

The Woodstock Free Run Rosé is deliberately fruit forward and full of flavour. Our unapologetically fun style of rosé is made to consume in the summertime, whether it be on the Woodstock lawn in front of live music or on ice at the beach with friends. Turn it into a frozen daiquiri (or frozé) or blitz with strawberries for a fun cocktail, the possibilities with this wine are endless!

### WINEMAKING

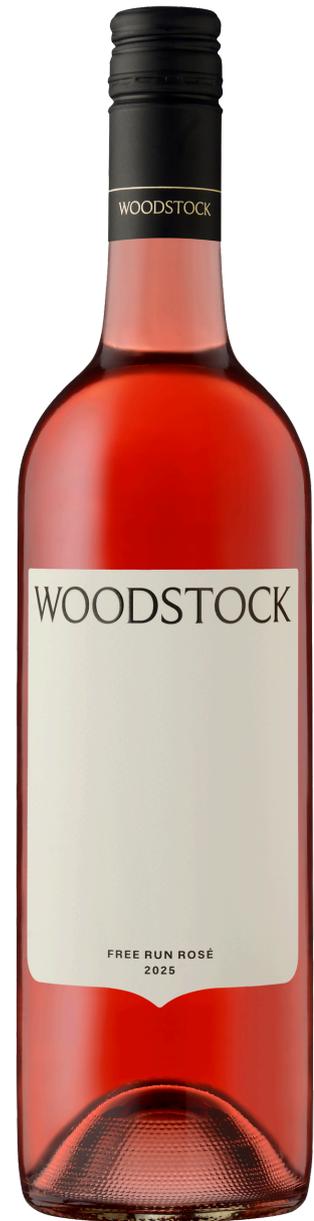
The combination of Grenache and Cabernet Sauvignon vineyards used for this wine produce clean, ripe and flavoursome fruit. Harvesting in the cool of night, we crush at sunrise and leave the grapes for 6-10 hours in the press to extract the right amount of colour. Only the 'Free Run' juice is used for this style of wine. Free run refers to grape juice that runs out of the press without adding pressure to the skins. The juice is bright and fresh displaying lifted red fruit, strawberries and cream and Turkish delight. After pressing, juice is clarified and fermented cold until the right sweetness is achieved at which time the wine is chilled to near freezing to arrest the fermentation. This method allows us to capture natural fruit sweetness without the need for grape concentrate.

### TASTING NOTES

This wine displays a vibrant crimson colour. The nose reveals subtle aromas of strawberries and cream, fresh raspberries, and a touch of summer roses. On the palate, you'll find a lively burst of red berries and raspberry candies, complemented by a bright, crisp acidity that gives it a clean, refreshing finish. A smart accompaniment to zesty, spicy Thai cuisine!

### FROM THE WINEMAKER

'The 2025 free run rosé is, in my opinion, our best yet. We've gone back to 100 percent estate-grown fruit, giving us full control every step of the way. The colour is softer this vintage, better suiting this more refined style. The acid to sugar balance and flavour intensity are spot on, with ripe strawberry and raspberry Grenache characters really popping. Drink it freezing cold in the sun (instead of a daiquiri), an ice cube or two won't be frowned upon either!' - Peter Collett



### NOTES

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