Chaffey Bros. Wine Co.

Lux Venit Rosé 2023



ROSÉ STILL WINE | AUSTRALIA | BAROSSA VALLEY | SUITABLE FOR VEGANS

TASTING NOTE

A delicious, dry, structural & textural premium rosé. Think bright cherries & berry aromas; peaches & cream with a hint of savoury spice on the palate, the French Oak maturation and malolactic fermentation contributes to the indulgent mouthfeel and creamy finish.

VINIFICATION

Wild-fermented. Set in seasoned Leroi & Ermitage French 500L puncheon barrels for 3 months. Bottled unfined for maximum texture (i.e. making it vegan friendly).

FOOD MATCHING

The subtle oak influence makes this wine insanely food friendly; pair with pan-fried salmon, grilled spiced duck or some thinly sliced smokey prosciutto and a soft goats cheese (i.e. perfect for the picnic basket).

SIZE	75cl
VINTAGE	2023
ABV	12.9%
GRAPE VARIETIES	Grenache (91%), Mourvèdre (9%)
CLOSURE	Screw cap
SKU CODE	L2036123
EXPRESSION	Textured & Full Flavoured Rose
COUNTRY	Australia
REGION	Barossa Valley
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Screw cap
PH	3.19
TOTAL ACIDITY	5.5g/l Tartaric
RESIDUAL SUGAR	1.8g/l
SKU	L2036123