

MINIMUM

rosé 2023



LEGEND
AUSTRALIAN WINE IMPORTS

Winemaker: Matt Purbrick & Leigh Ritchie

Grape(s): 78% Sangiovese, 22% Syrah

GI: Goulburn Valley, Victoria

Site(s): Estate Vineyard

Vintage notes: 2023 was a true disaster year in the Goulburn Valley with spring floods (post fruit-set) submerging the Minimum vineyard under 2 m of water for three days and flood waters not subsiding fully for over 2 weeks. As a result 95% of the crop was lost. Only a tiny, early-picked sangiovese and syrah harvest for rosé and an equally tiny harvest of sauvignon blanc were possible to maintain top quality. The grapes for this rosé were picked late February.

Vineyard notes: Matt and Lentil Purbrick took over the management of their estate vineyard in the Goulburn Valley in 2017, converting it to organics and regenerative farming techniques, including green manure cover crops, compost teas, mulching, under-vine cultivation, no chemicals or pesticides, and advanced water-saving practices. In just that short period of time, Minimum has seen measurable increases in soil life and massive increases in natural resistance to pests and disease. The vineyard is near Toolamba, right alongside Gaiyala (the Goulburn River), where the climate is borderline Sicilian (warm and Mediterranean) and the soils are sandy loams with ferric-oxide content. ACO Certified Organic and Certified B-Corp.

Winemaking: 15 hours of skin contact on both grapes. Wild fermented separately in stainless steel tanks, along with their pressings. Small portion of sangiovese kept over in refrigerated tank after primary fermentation to hold back malolactic fermentation, the remainder and all syrah continued through full malolactic fermentation. Brought together with the primary sangiovese just before bottling. Wild-yeast fermented, unfinned, and finished with minimal sulphur.

Closure: Natural cork **ABV:** 12%

LEGEND tasting notes: A dry and savory rosé with a vibrant nose of red currants, sour cherries, lilly pilly (a native red berry), wild strawberries and ocean air. The mouthfeel is taut but supple, with a transparency and vivacity to the fruit. Savory herbs and florals present on the palate, finishing with a textural and dry finish.

Production size: 433 dozen