



GUNDOG ESTATE

2022 Indomitus Rosa

Origin: Hilltops, Australia

Blend: Nebbiolo & Sangiovese

Technical Data

Alcohol: 13%

pH: 3.30

TA: 6.4 g/L

RS: 2 g/L

Tasting Note:

Our savoury and textural Rosé is based on Nebbiolo and Sangiovese from the Freeman vineyards in the Hilltops region. Pressed after 12 hours on skins, we then ferment cloudy juice with naturally occurring yeast in old puncheons. The pale colour hints at the savoury nature of the Rosa. Youthful fruit notes are stitched into a complex array of secondary aromas and flavours. There is an understated elegance to the palate with delicate shades of strawberry stretching over finely balanced tannin and acidity. This is a contemporary and very food friendly expression of Rosé.

94 points Qwine

92 points Andrew Graham



CARBON NEUTRAL
GUNDOG ESTATE

