

La KOOY!

ROSÉ BLONDE

2024 MARGARET RIVER

Tasting Notes

This uber-blonde rosé abounds with delicate rose petals, lanolin, pomegranate and wild cherries. Medium bodied and deliciously dry with red fruits, Fuji apples, florals and pink grapefruit, finishing long and finely textured.

La Kooki is a certified member of Sustainable Winegrowing Australia. Proudly the 2024 Rosé Blonde bears the Trust Mark and we bottle into lightweight glass to reduce our carbon footprint.

Vintage

2024 season will be remembered for taking us by surprise! Yes it was the driest spring on record but it followed a wet cool winter in 2023. We thought we had time!

Consistent, above average temperatures from October onwards led to early budburst, flowering and versaison.

A magnificent Marri blossom kept birds happy, while the grapes ripened fast in the hot conditions.

The pinot noir was hand picked four weeks earlier than usual packed with vibrant flavours and delicious natural acidity.

Winemaking

Hand-picked Wilyabrup pinot noir grapes sourced from Thompson Estate, a Sustainable Winegrowing Australia certified vineyard. The fruit was whole bunch pressed and wild fermented on full solids in seasoned barriques. Topped with chardonnay lees and stirred for four months to build texture prior to bottling.

Quick Notes

Vintage: 2024

Winemakers: Eloise Jarvis and Glenn Goodall

Variety: 100% Pinot Noir

Growing Area: 100% Margaret River

Harvest: by Hand on 20 January 2024

Alcohol: 12.1%

Titratable acidity: 7.75 g/L

pH: 3.04

Residual Sugar: <2 g/L

Oak: Barrel fermented in old French barriques.

Fermentation: 100% natural

Bottled: 28 August 2024

Note: Vegan friendly

Reviews

95 points - Halliday Wine Companion

Jane Faulkner

"Pale pastel pink with a splash of gold. This is juicy, tangy and so refreshing – it has texture, depth and drinkability writ-large..."

