



Reviews and Awards

ALTERNATUS

2016 Rosé

McLAREN VALE

JAMES HALLIDAY 2018 WINE COMPANION - AUGUST 2017 - 94 POINTS

"78% grenache, 18% tempranillo, 4.6% graciano and 2.4% carignan; grenache, tempranillo and graciano were pressed after 8 hours skin contact, the tempranillo and graciano co-fermented. Notwithstanding its gaudy label, this is a serious rose made from Rhone varieties, and finishes long, crisp and bone dry; spicy red fruits ride in the saddle."

QWINE - STEVE LESZCZYNSKI - 22.09.16 - 89 POINTS

"A bit of a fruit salad of sorts here. Grenache, Tempranillo, Graciano, Carignan (75/18/4.6/2.4) make up the blend. Credit to the wine making team for being so precise with the percentages too - bonus points for the decimals :). All fruit came from a range of McLaren Vale sites. The Grenache and Tempranillo were co-fermented, and along with the Graciano, all spent 8 hours on skins. The Carignan was simply bled off Saignee style from a red wine ferment. Spring time picnics here we go. Loaded with red berries and red fruit, it's a dry style Rose that's fresh and lively with a delectable textural ripple. The fruit kicks through to a sustained finish. Chill it down hard and pour generously".

