

# ONE

BY

Penfolds®



## 2023 ROSÉ

### OVERVIEW

Introducing One by Penfolds. Designed in partnership with Human Made founder NIGO, One by Penfolds celebrates the idea of 'oneness'. Oneness embraces what makes us all different and unique, but also the things that bring us together – as represented by the winemaking regions from where the One by Penfolds range is made around the world. The 2023 Rosé was crafted by our winemakers in South Australia.

### COUNTRY

Australia

### VINEYARD REGION

South Australia

### GRAPE VARIETY

Grenache and Mataro

### WINE ANALYSIS

Alc/Vol: 12.5%, Acidity: 6.4 g/L, pH: 3.26

### FOOD PAIRING



Fattoush salad



Seared Salmon



Niçoise salad

### COLOUR

Pale flamingo pink, glossy white gold edge.

### NOSE

Highly aromatic, with bright fruit notes. Wild strawberries, bright raspberries, ruby grapefruit and white nectarine. Shortbread and Danish pastries add further nuance to a complex nose.

### PALATE

Very textural and creamy on the palate. Fleshiness up front. Flavours of nougat, strawberry shortcake and white strawberry emerge. Chewy phenolics (al-dente) provide direction while the soft and inviting acidity offers shape. A delicious balance of sweet and savoury.

### VINTAGE CONDITIONS

The growing season was cooler than average, with plentiful winter and spring rainfall. The vines were slow to develop throughout spring, however, with plenty of available soil moisture they developed large protective canopies. The cool conditions through summer delayed the start of vintage but resulted in a long, slow ripening period. The grapes developed terrific flavour and retained racy acidity. The 2023 vintage will be remembered for excellent quality wines backed by fine acidity, ideal for crafting refreshing Rosé.

### LAST TASTED

August 2023

DESIGNED BY

NIGO