

DUNE



2022 BONAIRE ROSÉ

Our BONAIRE ROSÉ is made from Carignan, Sangiovese and Shiraz that we pick and press together. Approximately half is fermented in seasoned oak, ambient temp, wild ferment on full solids. The other portion is fermented in steel on light lees and at a cooler temp. Post-ferment the two portions are blended back together and mature in seasoned oak on light lees for 6 months prior to bottling.

The style is bone dry but full of texture. Aromas of red cherry, sweet herbs and orange blossom, with tangerine, wild strawberry and spiced citrus on the palate.

Notes on the 2021 DUNE Bonaire Rosé:

"An astute meld of carignan, sangiovese and shiraz, the latter a back burner to carignan's mettle and sangiovese's frisk, intrinsic to quality. A wild barrel-fermented sneer at the ersatz Côte d'Azur endeavours of many. This is gently oxidative, chewy and full, destined for the table. Real wine-country allusions to Tavel. Deep coral hue. Maraschino cherry, bergamot and prosciutto. Charcuterie or yakitori. Your choice. 91 points" - Ned Goodwin, Halliday Wine Companion

Notes on the 2020 DUNE Bonaire Rosé:

Winefront 93 points : "He who controls the spice controls the universe. Tangy, tart rose delivering a sweet then dry and savoury hit of the style. Sour cherry Warhead lollies, strawberry, exotic spice all jostling. A light creaminess then a bone dry, pumice-like finish. Very thirst quenching in feel. Great gear."