



FLAMETREE PINOT ROSÉ 2025

2025 Vintage

Following the early, fast-paced and dry 2024 vintage, the 2025 vintage in Margaret River will be remembered for its balance, consistency, and near-perfect ripening conditions. After a delayed start to winter rainfall, August recorded the highest rainfall on record replenishing soil moisture, filling dams. The foundations of the 2025 vintage were laid in spring, with moderate temperatures, light winds and good soil moisture which resulted in a favourable crop set during flowering. The growing season was textbook with warm days and cool afternoon winds. Bird pressure was strong in the absence of Marri blossom in 2025 and the vineyards required netting. Repeated hot spells toward the end of the red grape harvest finished the fruit off perfectly.

Vineyard

The 2025 Pinot Rose fruit is once again 100% from Greg Holm's Preveli vineyard east of the Rosabrook township. This vineyard has unique clay calc soils and produces wonderful Pinot Noir from the old upright clone. The vineyard faces North South and has excellent water holding capacity of the calc clay soil that helped to get it through the late warm spell. The vineyard was 100% netted, due to the birds.

Winemaking

The Pinot was 100% handpicked, chilled overnight, crushed and then skins left on for a few hours releasing the fruit flavour and tannins from the Pinot Noir skins. The pressings were fined and then wild fermented in old puncheons (500L oak). A portion of the pressings were then used in the final blend for added texture and weight. Both ferments were kept cool to preserve the fruit flavours and freshness of the variety. Barrels were lees stirred every couple of weeks to give the wine additional texture and a touch of phenolic grip.

Tasting Notes

The 2025 Flametree Pinot Rosé has a distinctive pale red berry salmon colour. Aromas of red currents and strawberry overlay subtle floral, cherry and cranberry characters. Soft red fruit flavours supported by a great combination of perfume and structure shows the reason Pinot Noir is a perfect variety to use for making Rosé. The palate is deliberately savoury and textured, with soft chalky tannins and a dry finish.

Technical Specifications

Blend - 100% Pinot Noir

Alcohol - 13.5%v/v

Acidity - 6.6g/l

pH - 3.20

