



FLAMETREE PINOT ROSÉ 2026

2026 Vintage

The 2026 Margaret River vintage was defined by excellent balance and outstanding fruit quality. A wet winter replenished soil moisture, followed by a mild spring and a warm, dry growing season. Cool afternoon sea breezes promoted slow, even ripening while keeping disease pressure low. Abundant Marri blossom significantly reduced bird pressure across the region. The resulting wines show exceptional purity, freshness and varietal expression, making 2026 another benchmark vintage.

Vineyard

The 2026 Pinot Rosé fruit comes exclusively from Greg Holm's Preveli Vineyard, east of the Rosa Brook township. The vineyard's unique calcareous clay soils and mature upright Pinot Noir clone continue to produce fruit with excellent purity and elegance. A wet winter replenished soil moisture, and the vineyard's excellent water-holding capacity supported balanced vine growth throughout the warm, dry growing season. Unlike the previous vintage, abundant Marri blossom significantly reduced bird pressure, requiring minimal netting while allowing the fruit to ripen evenly under ideal conditions.

Winemaking

The 2026 Pinot Rosé fruit was machine harvested in the cool of the morning, crushed and pressed immediately with only minimal skin contact to preserve freshness and delicate aromatics. The juice was chilled and cold settled in tank for three days before being racked and fermented with fine light lees to build additional texture and flavour complexity. Following fermentation, the wine remained on fine lees and was stirred weekly for ten weeks, enhancing palate weight, texture and mouthfeel while maintaining the bright fruit expression and natural freshness of the variety.

Tasting Notes

The 2026 Flametree Pinot Rosé displays a beautifully pale salmon hue. Lifted aromas of strawberry and delicate floral notes dominate the nose, creating an elegant and highly expressive bouquet. The palate is soft and refined, with vibrant red berry flavours that echo the expressive aromatics. Fine texture and subtle palate weight provide balance and complexity, while a crisp, dry finish leaves a lasting impression of freshness and finesse.

Technical Specifications

Blend - 100% Pinot Noir

Alcohol - 13.5%v/v

Acidity - 5.71g/l

