



d'Arenberg



STEPHANIE THE GNOME WITH ROSE COLOURED GLASSES

Sangiovese Sagrantino Cinsault Rosé 2025
McLaren Vale, Sangiovese (61%), Sagrantino (20%), Cinsault (19%)



The Name

Our mate, Stephanie the Gnome, is not too fussed about his funny name! A jolly little fellow, after a few sips he sees life through rosé coloured glasses. Stephanie is also comforted by the fact he is named after Savigny-lés-Beaune in Burgundy, a region famous for Pinot Noir, which was the main grape variety in the initial release of this wine.

The Vintage

Early winter was wet, but late winter and spring were dry. Budburst was early, but mild weather delayed flowering. Late spring and early summer rain filled the soil profile for the first time in summer. High disease and vine vigor required significant attention. Warm, dry conditions in January and February favoured quality. Whites show high quality with good acidity. McLaren Vale Chardonnay, Riesling, and Sauvignon Blanc were harvested before the March heatwave, while other whites and reds benefited from it. Most premium Shiraz and Cabernet Sauvignon were harvested before the heatwave and show very good quality. Italian, Spanish, and Portuguese varieties thrived, producing excellent wines. Adelaide Hills had low yields but high quality.

The Winemaking

Grapes are gently crushed and undergo a small period of skin contact prior to draining off the free run juice to stainless steel vessels, where it is naturally settled and undergoes cool primary fermentation to preserve aromatics and freshness. The ferment is arrested at the desired sugar level and not allowed to proceed through malolactic fermentation in order to retain bright, natural acidity.

The Characteristics

Lifted aromas of cranberries, strawberries and red apple, with hints of rose petal and jasmine. A juicy palate filled with strawberries, cranberries, ruby grapefruit, candy cane and a hint of oregano. A rich and textured mid-palate balances the waves of fruit, bringing you back for more. An attractive yet complex example, with plenty of class, elegance and, most importantly, flavour.



Harvest dates	19 Feb - 12 Mar	Alcohol	13%
Residual sugar	3.9 g/l	Titrateable acid	6.1
pH	3.22		
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton