

VIN
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BREAK FREE



2022 Break Free Deux Rebelles Rose

pH: 3.72
TA: 4.06g/L
ALC: 14.5%
RS: 1.66g/L

Vineyard: Mount Barker, WA

Varietal: 100% Shiraz, single vineyard

Winemaking: Ripe, flavorful Shiraz is harvested and with time on skins in the picking bins only, the free run juice is cold pressed and settled in tank. Multiple fermentation techniques are divided between multiple vessels – some wild, some inoculated with various natural and cultured yeast strains, some in steel other in oak, some in small steel barriques, some lees stirring, others not; plus, three separate co-ferments – GWT, Viognier and Riesling (skins only) and fermented to dry – but with no malolactic fermentation. Immediate bottling with no fining or filtration. Vegan. Minimal sulphites.

Tasting Notes: With a solid back-bone of single vineyard Mount Barker Shiraz, we use multiple fermentation techniques (steel, old oak; large and small) and three separate co-ferments with Frankland River Gewürztraminer, Viognier and Riesling (skins only) - it's rose, but not as you know it!

This dry rose presents pale pink in the glass with a light lees suspension that allows a truly exotic range of botanicals and aromatics that excite the senses. The combination of alternative fermentations techniques gives the palate delicacy, weight, texture and length that simply one sip can't justify. Pomegranate, watermelon and scorched mandarin notes flow effortlessly, while clean and crisp acidity refreshes.

Deux Rebelles (two rebels) not only describes this unique rose, but encapsulates Trudy and Nick's journey in creating Break Free Wines, always breaking traditional styles with highly aromatic and strangely curious wines that always entice!

Like all Break Free wines, there is no filtration or fining and minimal sulphur on bottling to keep the wine fresh and lively. Pair with vinyl records, cool beats and keep the party going.

Vegan friendly

Winemaker: Andrew Vesey, consultant.