
FIRE GULLY

FARM *and* VINEYARD



NATURAL FERMENT
ROSE

2017

Imagine driving down to Margaret River on a warm spring day. You stop at the local farmers' market and pick up some fresh cheese and bread, picking figs from a local tree. You keep driving and come across a little family owned winery selling their hand made Rosé. It's pale salmon in color, cold and dry in your mouth, instantly refreshing yet intriguing. It asks for more: it asks for your friends to meet you under a tree by the river with a few more bottles, where you while away the afternoon. Make this dream a reality wherever you are in the world by pouring yourself a glass.

Syrah hand-picked in the early hours of the morning, sorted by hand and gently cold pressed. Naturally fermented and left to mature in French oak for 6 months prior to bottling.

Huon Hooke ranked the Fire Gully Rose 2016, our first ever, the #3 Red Blend from Australia. The 2017 is at least as good: a raspberry and toasted cashew nut bouquet. It's full and rich, dry and firm, with a hint of grip which adds to structure. Well-balanced and with more to its flavour spectrum than most rosés.

Best when chilled, as indeed we all are!



Strawberries



Roses



Raspberries

Only 2880 Bottles Produced
