

---

# FIRE GULLY

FARM *and* VINEYARD



NATURAL FERMENT  
ROSÉ

2018

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.

50% Shiraz, natural ferment in French barriques – complex & savoury  
This vintage: 50% Pinot Noir, fermented in stainless steel – fresh as a daisy  
100% Summer

Best when chilled, as indeed we all are!



*Strawberries*



*Roses*



*Raspberries*

Only 2880 Bottles Produced

---