



ORGANIC  
preservative free  
family owned

## "Freedom" Preservative Free Wines ZERO Sulphites

### CHARDONNAY 2023

Vintage: 2023  
Sulfites: Zero  
Alcohol: 13%  
Production: 300 doz  
Blend: Chardonnay 100%  
Yeast: Wild  
Maturation: Amphora  
Fining: No  
Filtration: Coarse

Chardonnay grapes night harvested and gently pressed and fermented cool using wild yeast in clay amphoras. Creating an "old world" style with a creamy acidity and a slight butteriness. Pale gold in colour with a tropical aroma, yellow nectarine on the palate, and a lemon lime finish.



### VERMINTINO 2023

Vintage: 2023  
Sulfites: Zero  
Alcohol: 12%  
Production: 300 doz  
Blend: Vermentino 100%  
Yeast: Wild  
Maturation: Amphora  
Fining: No  
Filtration: Coarse

Pale straw in colour, fresh and bright with floral aroma. Firm acidity and preserved lemon on the palate. We encourage the wine to go through natural malolactic fermentation, so the finished wine is stable with no sulfites added. Pairs well with seafood, especially shellfish and grilled fish, due to its refreshing acidity.



### ROSÉ 2023

Vintage: 2023  
Sulfites: Zero  
Alcohol: 12%  
Production: 300 doz  
Blend: Shiraz 90% Grenache 10%  
Yeast: Wild  
Maturation: Matured in steel tank  
Fining: Yes (bentonite)  
Filtration: Yes

Rosé created from early picked Shiraz grapes resulting in a zesty acidity and pink lady apple flavours. Blended with ripe Grenache to give great volume. Using wild yeast and maturing in steel tank this wine has an apricot colour, rosehip notes and a nutty finish.



**Sulfites vs Preservative Free:** Since 2021, all our wines are preservative free. Previously we used to argue that sulfites have been used for centuries as an anti-bacterial and anti-oxidant additive, and they are allowed in organic wine, but any winemaker knows they are not "natural", and to take care using them, especially when blended with acid, as they can cause severe asthma or other reactions if inhaled. More important, when you ingest sulfites in your food and wine, what do they do to your microbiome, and if you have an allergy, to your immune system? Sulfites are the most toxic additive permitted in wine (including organic wine, except in the US standards). Apparently, the Romans didn't use sulfites in their wine, because they didn't use barrels, and they were first used in France to sanitise barrels. Rather than adding sulfites, we sanitise with steam, protect the juice and wine from oxygen with inert gas. We also use hyperoxidation of white juice pre fermentation, which gives the wine longevity through the early removal of the oxidisable parts.



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#### MOUVERDRE 2023

Vintage: 2023  
Sulfites: Zero  
Alcohol: 13.5%  
Vintage: 2023  
Production: 250 doz  
Blend: Mourvedre 100%  
Sulfites: Zero  
Yeast: Wild  
Maturation: Steel tank  
Fining: No  
Filtration: Coarse

Vibrant crimson in colour, with a sweet earthy herbal aroma nose and flavours of sour cherry and dark plum with light and juicy tannins to follow. Well ripened soft Mourvedre is a great summer red that can be served chilled with Umami flavours like Mushroom, lentil and barbequed meats.



#### GRENACHE 2023

Vintage: 2023  
Sulfites: Zero  
Alcohol: 14%  
Production: 273 doz  
Bottled: November 2023  
Blend: Grenache 96%, Shiraz 4%  
Sulfites: Zero  
Yeast: Indigenous  
Maturation: Matured in tank  
Fining: No  
Filtration: Seive only

Pale ruby colour, liquorice aroma, fine tannin, and bright fruit flavours reminiscent of fresh morello cherry. This wine can be served slightly chilled or at room temp (15-20degC) and should be consumed within a day for freshness. Pair this wine with game meats, dark fish like tuna, or tomato based dishes.



#### GRENACHE SHIRAZ MOUVERDRE 2022

Vintage: 2022  
Sulfites: Zero  
Alcohol: 15%  
Production: 850 doz  
Bottled: November 2022  
Blend: G 40%, S 40%, M 20%  
Sulfites: Zero  
Yeast: Indigenous  
Maturation: Matured in old barrel and tank  
Fining: No  
Filtration: No

Inspired by the easy drinking, fruit driven red wines of the south of France. This classic blend combines the "strawberries and cream" and soft tannin of Grenache with the big pepper and spice and dark berry fruit of ripe Shiraz and the earthy depths of Mourvedre. Vibrant crimson in colour, with a sweet nose and flavours of cherry and dark plum with rounded tannins to follow.



#### SHIRAZ 2022

Vintage: 2022  
Sulfites: Zero  
Alcohol: 15%  
Production: 500 doz  
Bottled: February 2023  
Blend: Shiraz 100%  
Yeast: Indigenous / spontaneous  
Maturation: Matured in old barrel and tank  
Fining: No

Created with late harvested grapes for dark tannins and full bodied ripeness. Hand made and matured for 8 months in old oak barrels prior to bottling without any fining. This wine benefits from a bit of air before drinking, to help integrate its aromas, flavours and tannins.





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### CABERNET SAUVIGNON 2023

Vintage: 2023  
Sulfites: Zero  
Alcohol: 14%  
Production: 130 doz  
Blend: Cabernet 100%  
Yeast: Wild  
Maturation: Amphora  
Fining: No  
Filtration: Coarse

Intense colour and tannin, flavours of anise, dark cherry and blackcurrant, lingering finish with a touch of oak.

The grapes were slowly open-fermented with daily punchdowns, and no yeast added. Cabernet Sauvignon is best paired with red meats, hard cheeses like aged cheddar, and dark chocolate.



### MISTELLE LIQUEUR (NV)

Vintage: 2024  
Sulfites: Zero  
Alcohol: 14%  
Production:  
Blend: Mouverdre 100%  
Yeast:  
Maturation:  
Filtration: none

Rich dark and fruity liqueur is made using the ancient method of "mutage". Blending late harvested grapes and grape spirit with an extended maceration on skins. Enjoy chilled with cheese, charcuterie, paté, dried fruits or chocolate. Available only in 375ml bottles.



### RUBY RED (PORT)

Vintage: Half 2022 and half 2023  
Sulfites: Zero  
Alcohol: 21%  
Production: 200 doz  
Blend: Shiraz 100%  
Yeast: Wild  
Maturation: Oak and tank  
Fining: No  
Filtration: Coarse

The Ruby Red is named according to Australian naming standards for fortified wine as it is essentially a young fortified, with only 50% barrel aged, 50% fresh and fruity. It has a good balance of the oak tannins and dark berry fruit of Shiraz. Available in 750ml or 375ml bottles.



### FIG AND HONEY LIQUER

Non Vintage  
Alcohol: 25%  
Maturation: Oak  
Sulphites: Zero

This natural liqueur is made from the unfermented juice of organic figs, fortified with brandy distilled from organic wine. It is aged in oak barrels for twelve months before bottling with a touch of local polyflora bush honey. Available in 750ml or 375ml bottles.



"Rosnay Organic Wines - 510 Rivers Rd Canowindra - [www.rosnay.com.au](http://www.rosnay.com.au) follow our Instagram @ Rosnay Organic "