

Snake + Herring



2025 'Tainted Love' Rosé

We wanted to make European Rosé: dry, savoury textured, refreshing and great with food.

TASTING NOTES

This 2025 Tainted Love Rosé reflects its new livery: bright, fresh, stylish and fun. The Grenache brings a new perspective: a pale salmon colour, lifted red berries, some floral notes and a hint of seaspray. Tasting chilled, it opens with a burst of generous berry characters balanced by a tangy acid line. The creamy lees contact and light talc-like tannin add to the minerality and savoury line, which is a delicious match for food and complex enough to drink undistracted. This is a wine for picking up and opening, not laying down and avoiding.

VINEYARD REPORT

The 2025 vintage enabled the Grenache to stay on the vine a little longer to give us more red berry and strawberry notes. We press to tank then run to barrel for wild fermentation as we like the dry savoury and mineral characters this brings to the wine. Extra time on lees in barrel adds some creaminess and complexity.

WINEMAKERS NOTES

In 2025 we harvested a high quality parcel of Grenache from the Frankland subregion in the Great Southern. Being cooler and drier allowed for more natural acidity and the Grenache brings a sophistication to the wine with gentle tannin and pale colour.

VINTAGE REPORT

The 2024 season was extremely early due to a very dry and warm winter leading to early budburst by up to 4 weeks. This was followed by a total lack of rain from mid-September to April which kept crop levels low leading to great intensity of flavour.

VARIETIES

100% Grenache, Single Vineyard

REGION

Frankland River, Great Southern

ALC

13.5%

TAINTED LOVE | Soft Cell