



## Grapes

100% McLaren Vale Grenache

## Vinification

The 2017 vintage was quite a cool, so harvesting of the Grenache grapes for the Rose happened a little later than usual, in mid March, but still early in the season, capturing that lovely natural acidity. At the winery, grapes were quickly pressed to avoid too much colour pickup, and achieve that beautiful blush colour to the juice. After cold settling, the juice was inoculated with a specialised Rose yeast, and fermentation was carried out to dryness. Fermentation temperature was kept nice and cool between 12-16C, for 14 days, to retain the pretty aromatics. Upon completion of fermentation, the wine was stirred weekly on yeast lees, to gradually build some creamy complexity on the palate.

## Colour

Blush, hinting towards a watermelon pink.

## Nose

A fragrant 'Strawberries & Cream' - the bright fruit coming from the grape, with the creaminess coming from the stirring on yeast lees.

## Palate

Made to a dry style for easy-drinking over summer. A refreshing palate of fresh red berry fruits, some yellow peach notes and a zesty orange-like acidity. A complexing creaminess from lees stirring creates a smooth finish with a slight savoury feel.

## Analysis

Alcohol – 12.5%

pH – 3.01

Acid – 7.1

Sugar – Dry 1.8 g/L