



# WildVine McLaren Vale Grenache Rosé

## GRAPES

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100% Grenache

## VINTAGE

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2018

## ORIGIN OF GRAPES

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Clarendon, McLaren Vale, South Australia.

## VINIFICATION

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We harvested the grenache grapes for our rosé in the first week of March, early in the season, capturing the lovely natural acidity. At the winery, grapes were quickly pressed to avoid too much colour pick-up and achieve that beautiful blush colour to the juice. After cold settling, the juice was inoculated with a specialised rosé yeast and fermentation was carried out to dryness. Fermentation temperature was kept nice and cool between 12-16°C 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

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Salmon pink.

## NOSE

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Bright red berry fruits with a creaminess from the stirring on yeast lees.

## PALATE

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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.

## FOOD MATCH

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So versatile! Perfect for a warm summer evening with a charcuterie plate and a little rockmelon, or a wintery day alongside a big plate of pasta alla carbonara.

## ANALYSIS

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Alcohol - 13.0%   pH - 3.37   Acid - 4.7g/L   Sugar - 1.78g/L