



WildVine McLaren Vale Grenache Rosé

GRAPES

100% Grenache

VINTAGE

2019

ORIGIN OF GRAPES

Clarendon, McLaren Vale, South Australia.

VINIFICATION

The 2019 vintage was record fast! We harvested the Grenache grapes for our Rose in the last week of February, early in the season, capturing the 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 over 6 months, to gradually build a creamy complexity on the palate.

COLOUR

Salmon blush.

NOSE

Fragrant white peach, orange zest, a little lavender and a creamy note time on lees.

PALATE

A refreshing palate of fresh red berries, Turkish delight, some white peach notes and a zesty orange-like acidity. A complexing creaminess from lees stirring creates a smooth finish with a slight saline savoury texture. Made to a dry style for drinking over summer.

FOOD MATCH

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

Alcohol - 13.5% pH - 3.3 Acid - 5.7g/L Sugar - 0.18g/L (dry)