



ROSÉ 2021 / NOTES



Vintage

Vintage 2021 was a very good one... a goldilocks vintage where everything was just right. Crop levels were slightly above the long-term average, summer temperatures were moderate, and the grapes had a beautifully dry February to ripen. However, the vintage was not without challenge, the higher-than-average rainfall through Spring and January kept the vineyard teams on their toes. But, the resulting wines are well balanced, with moderate alcohol, zippy acid...and high levels of deliciousness.

Vineyard

Cabernet Sauvignon sourced from Coldstream in the lower Yarra Valley and Shiraz from St Andrews in the Nillumbik sub-region. We picked both varietals slightly earlier than we would if making a red wine to retain acid and keep alcohols moderate. Machine harvested in the cool of the night to reduce excessive colour pick up.

Winemaking

Also to keep colour to a minimum, the fruit was tipped directly into the press for a gentle yet quick extraction. The juice was cold settled overnight before being racked to a stainless steel tank for cool fermentation with yeast strains selected to enhance deliciousness. Postfermentation, the wine was settled out and prepared (in a very vegan-friendly way) for bottling in June.

Tasting

Pale salmon in colour, very pretty. Rosewater, fairy floss and raspberry tart on the nose. The palate just flows; mid-palate is succulent, and the finish is refreshing - think just ripe strawberries with a faint lick of fresh fennel to boot.

Analysis

Alcohol 13%
pH 3.51
Acid 5.6g/L
Sugar dry

ROSÉ