

Pinot Rose

2021

Sweet...? OMG, put a bow in its hair and send it off to school- this wine is just too pretty to drink! The bright crimson spectra is reminiscent of a late autumn high sunrise viewed from a high altitude vantage point as the nibbles at your feet while the warmth kisses your cheek. Despite the vibrancy of the colour, there is an air of vulnerability to the wine, betrayed by the delicacy of the hue. The nose is as pure strawberry coulee as I have ever smelled, then tumbling aromas of candy floss, toffee apple and hazelnut chocolate get the saliva flowing while pungent elderflower, red cherry and extra virgin olive oil carry all the excitement and expectation that is the first day of spring.

The nasal promise is upheld as the wine delivers a lush mouthful of field-fresh strawberries dripping with a creamy and even tempered texture. The softness and subtlety of the acidity adds silkiness to the charm yet does not detract from the refreshing exhilaration. The palate has a classic doughnut character that tempts you to put your tongue between the upfront fruit, the tingling acidity along the edges and the reassuringly grainy grip further back. There is pizzazz aplenty that will splurge its way over your chin and under your skin as it struts its stuff and exhibits extreme balance as chewy wine-gum flavours dribble down over well chiselled structural pillars. Despite the summer appeal, Rose' is now a style which is enjoyed throughout the year with lighter dishes and the best of friends

Technical Information.

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| Harvest date: | 17- 31 April 2021 | Residual Sugar: | 5.0 g/l |
| Brix at Harvest: | 23.0 – 24.3° | Bottling Date: | 19 August 2021 |
| Final Alcohol: | 13.5% | Release Date: | 1 December 2009 |
| pH: | 3.16 | Cellaring: | 2,4,6,8.... |
| Total Acidity: | 6.75 g/l | | |