



FLYING SHEEP

Rose 2015



Vibrant watermelon pink in colour, this Sangiovese Rosé displays aromas of ripe strawberries and cherries. The palate is fresh and fruity with excellent purity of flavour. The palate finishes with a touch of sweetness.

Winemaker's notes

WINE Flying Sheep Rose
VINTAGE 2015
VARIETAL MIX 100% Sangiovese

ALC 13.70%
pH 3.19
TA 6.48
RS 1.50g/L

CRUSHING/PRESSING Machine Harvested, Cold Soaked on skins for 12 hours.
Pressed using traditional press cycle.

FERMENTATION Inoculated for Ferment with Rose Yeast, No Malolactic
Ferment

OAK/BARREL 100% Stainless Steel Fermented and aged

HANDLING

FINING Protein and Cold Stabilized, Minimal fining with Casein and
Isinglass

FILTRATION Sterile Pad Filtered

