

S P E A K *E A S Y* 2021 SPEAK*EASY* ROSE



SPEAKEASY Rose is a stylish, elegant example of a full flavoured, cool climate wine showing the true expression of the Adelaide Hills region.

Variety:

100% Shiraz

Vintage Conditions:

September brought good rainfall for the Adelaide Hills, encouraging even budburst. Perfect November weather during flowering delivered good set on small bunches. December passed without the usual heat and January barely warmed up before a rainfall event was received. The mild conditions remained well below 30°C in February/March equating in a cool ripening period.

Vinification:

This rosé wine was exclusively made in the Saignée Method which involves the removal (bleeding off or draining off) of a proportion of juice from a fermenter of crushed Shiraz fruit from our Balhannah vineyard. Specific rosé yeast was utilised and a slow gentle ferment was undertaken to encapsulate the subtleties of the wine style.

Tasting Notes:

Colour:

Soft peach tones with a ruby red hues

Aroma:

Fragrant and floral on the nose with a hint of spice under gentle cherry and strawberry fruit characters.

Palate:

Bright and crisp, with herbal and mineral notes that reverberate on the fruit driven, tight round palate. Nice crushed raspberry fruit with a hint of lingonberry with a soft richness supplemented by good acidity and fine tannins. This settles into a long, decisive, balanced driven finish, with a great persistence of fruit.

Wine Analysis: Alcohol: 13.5% Total Acidity: 6.75 g/l pH: 3.35



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