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## 2018 Providore Rosé

### Harvest Report 2018

2018 was certainly one of our more unusual seasons. We saw near-record dryness and heat through spring and into summer. Night time temperatures were unusually warm all the way through the growing season. This saw the growing season advance at a phenomenal speed which made keeping up with vineyard tasks challenging. Flowering and veraison were two to three weeks early. February saw the end of the heat and dry with near record cold and rain, but luckily the cold kept any botrytis problems at bay. March saw the return of the heat and the earliest harvest on record.

The resulting grapes came into the winery in excellent condition with crop levels and bunch weights a little above average. Sugar levels were higher than average and acidity levels lower than average due to the extended heat.

### Winemaking Details:

This Rosé comes from three vineyards but predominantly from the Clark Vineyard which sits at 400 metres above sea level on a gentle north-facing slope. A cool high-altitude site that delivers the best of Gibbston. A small amount of Bannockburn and Queensberry fruit was blended in to build complexity. The fruit was handpicked then whole bunch pressed. The resulting juice was clean racked for cool batch fermentation in stainless steel tanks. Fermentation was stopped at very close to complete dryness to build palate weight rather than leave any sweetness.

### Pete's notes:

Pale pink with clear hues. Highly aromatic with strawberry, raspberry, melon, pineapple, guava and a touch of vanilla and candy. Dry and juicy with fresh and vibrant raspberry, pear, red apple, cranberry and blackcurrant. Alluring and complex with a good acid drive and a crisp red fruit finish.

*Pete Bartle*

*Pete Bartle, Owner & Winemaker*

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<b>Alcohol:</b>	14%
<b>Total Acidity:</b>	7.11g/L
<b>pH:</b>	3.45
<b>Residual Sugar:</b>	2.1g/L
<b>Harvest:</b>	5th April 2018

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