

2018 ROSÉ

VINTAGE \sim A more usual vintage after last year's cooler one. The Savagnin was picked early, 21^{st} February, the Pinot Noir 28^{th} February and the Chardonnay15th March.

VINIFICATION ~ This wine is a blend of 60% Savagnin, 25% Chardonnay and 15% Pinot Noir, all of which were vinified separately and blended then transferred into a tank to settle for three weeks and then prepared for bottling.

COLOUR ~ Pale pink tending to onion skin.

AROMA ~ Red and white fruits emerge if the wine is not too chilled.

PALATE ~ In spite of the low percentage the Pinot Noir is clearly discernible on the palate with a hint of strawberry coming through.

CELLARING ~ Although most consumers don't bottle age Rosé, because this wine is made using age worthy varieties, we have found it ages particularly well. We still hear from friends who serve the 2008 vintage Rosé, with approbation, at dinner parties.

COMMENTS ~ This is a refreshingly dry Rosé, which is moderately full bodied for the style, so it can be used either as an aperitif or with food.

SALES

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