

TASTING NOTES

La Petite Mort Monastrell Rosé 2017

Slower than average ripening of these grapes allowed for the development of more complex flavours. Extended pre-ferment maceration of skins not only resulted in a deeper colour but also a more flavoursome and fuller-bodied wine. This wine is often referred to as a “baby red” with more subtle elements of tannins – a rosé on steroids, best served cold. Flavours of red fruits are complemented with savoury Mediterranean herbs.

This is a wine that is very versatile and even though it can be enjoyed on its own, it is well matched with many different cuisines, even seafood! An all occasion wine, this rosé is a perfect accompaniment to a summer's lunch.

TECHNICAL NOTES

Vineyard:

The Rees Road vineyard is a south-facing slope which traditionally ripens slower than most of the other vineyards in the district. The soil is composed of sandy decomposed granite which is very free-draining. The vines are grown on Vertical Shoot Positioned trellises & are dry-grown with no irrigation. Grapes were grown organically.

Vintage:

Estate grown grapes – Granite Belt GI

Warm, stable conditions through ripening until harvest.

Wine Making:

Grapes received on 12 APR @ Bé 12.7 / pH 3.59

De-stemmed & crushed into press to macerate overnight before pressing.

Inoculation with aromatic yeast & fermented on full solids for 25 days.

Sulphured post-ferment to prevent malo.

Bottled under CO₂+N₂ with ProCork Blue.

Chemistry:

Alc: 13.8% v/v **Sugar:** 0.1 g/l

pH: 3.60 **Acid:** 5.5 g/l

Free SO₂: 38 ppm

