



WINTER GARDEN ROSE

COLOUR

Salmon pink

NOSE

Lifted aromas of dried herbs, red cherries, and strawberries feature strongly

PALATE

Flavours of ripe cherries, dark fruits, and savoury nuances. Crisp, almost dry, and utterly delicious, its tightly wound yet balanced acidity teaming perfectly with its subtle textural edge

WINE MAKING

A new and exciting addition to the portfolio made from a single block of Malbec in the Watervale district. The fruit was harvested at 12.5 baume during the cool early morning, crushed and allowed only one hour's skin contact to pick up some faint colour and a delicate savoury edge. The cool three-week ferment was stopped at three grams residual sugar to provide delicate texture to the palate.

FOOD PAIRING

A grazing plate loaded with charcuterie, rustic terrines, and manchego

VINTAGE NOTES

Characterized by a long, mostly dry, yet cooler than average growing season, with a few hot days during January and February. Malbec is a hardy variety that thrives in drier conditions. Its thick skins and crisp natural acidity the perfect variety from which to create Woodvale's inaugural Rose.

QUICK NOTES

VINTAGE
2018

WINEMAKERS
Kevin Mitchell

GRAPE VARIETY
Malbec

GROWING AREA
Clare Valley

ALC %/VOL
13%

TITRATABLE ACIDITY
6.2

PH
3.42

CELLAR POTENTIAL
3-4 years

OAK
n/a

MATURATION
n/a