

2021 BONE DRY ROSÉ

WINEMAKER'S COMMENTS

Parcels of Pinot Noir grapes from the Blue Pyrenees Estate vineyard were quickly pressed after night harvesting to minimise colour and phenolic extraction. The resulting pale pink juice was fermented to dryness by selected yeast strains, in temperature controlled stainless steel tanks. The young wines then underwent malo-lactic fermentation whilst being battonaged on primary yeast lees, which imparts the creamy mid palate and naturally stabilises the wine. These grapes and techniques create an ideal luncheon wine that matches many foods but should be served lightly chilled.



Region

Pyrenees, Western
Victoria, Australia

Grape Varieties

98% Pinot Noir &
2% Chardonnay

Colour

Pale salmon pink colour.

Cellaring

Drink now or can be cellared for up
to three years.

Aroma

Aromas of strawberry, watermelon
and red apple.

Technical Details

Alcohol: 12.7%
Total Acidity: 4.20 g/L
pH: 3.59

Flavour

The palate follows on from the
aroma's lead with red apple,
rosewater, strawberry and a
creamy mid palate. You will find a
soft fleshy palate with plenty of
length and structure whilst
retaining a fresh & dry finish. A
thoroughly enjoyable wine on a
warm summer day or evening.