

MARGARET RIVER • WA

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WILLS DOMAIN
MARGARET RIVER

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Curée
D'ELEVAGE
BY WILLS DOMAIN
ROSÉ
MARGARET RIVER

COLOUR A very delicate pale coral hue.

NOSE Limes with spice and subtle raspberry overlaid with fresh, clean autolysis characters.

PALATE Rich soft and generous with a seamless lingering balanced fine acidity. The palate has flavours of subtle watermelon and a delicate bouquet of red fruits and cherry.

WINEMAKING Sourced from Merlot on the Wills Domain vineyard, this fruit was picked in the cool of the morning and immediately whole bunch pressed to minimize the pick-up colour and phenolics. Following settling the juice was racked and fermented with Zymaflore Spark, a yeast which is ideal for Sparkling base wines. The juice was fermented cool on a low level of solids, bentonite fined and cold stabilized after fermentation before being tiraged.

FOOD PAIRING Antipasto, canape', raw fish.

VINTAGE NOTES The Spring and Summer of 2021 was generally warm to hot without being extreme, and continued as such well into January. These ideal ripening conditions resulted in a base wine with generous flavours and delicate textural qualities. There were some significant rainfall events in mid February which was after our Merlot had been picked.

QUICK NOTES:

VINTAGE: Non-Vintage

WINEMAKERS: Richard Rowe

GRAPE VARIETY: Merlot
and Sauvignon blanc

GROWING AREA:
Margaret River, WA

ALC %/VOL: 11.6% v/v

TITRATABLE ACIDITY:
7.2 g/l

PH: 3.05

CELLAR POTENTIAL:
Best before 2023

OAK: N/A

