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# SCHWARZ WINE CO.

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BAROSSA VALLEY

## Schwarz Rosé



Vintage: 2023

Varietal: 70% Grenache / 30% Mataro

Alcohol: 12.8%

Region: Barossa Valley

Growers:

Food Pairing: Eggplant Pizza

Reviews & Awards: 91 Points — Dave Brookes – Halliday Wine Companion

A crisp little rosé made from Grenache and Mataro, light salmon pink with aromas of raspberry, red apple, redcurrant and citrus fruits along with hints of wildflowers, marzipan, some light cream tones and a touch of nougat for good measure. The aromas transpose over to the palate, which is dry, with some crunchy red apple acidity and a nice swell of raspberry fruit right on the tail end.

\*Tasted 26/01/2024

### Tasting notes:

Pours a particularly inviting shade of orange-tinged coral. Not such a fruity nose, more crushed stones and flint, dried thyme, with some tangerine peeking through. Lots going on once drinking though, mandarin and tangerine with the full spectrum of summer berries, boosted with an interesting creamy textural note fleshing out the palate. The stony mineral underpins decent length, and while unquestionably a dry expression, there's plenty of fruit and flavour here to hold interest. Thirst slaking for sure, but more than enough presence to pair with food, would absolutely sing with slow-barbecued pork ribs and the like.

\*Tasting note by Felix Riley – founder of Felixir\*

### Jason's Notes:

The 2023 Rosé is a blend of three different vineyards this year, all hand-picked purely for Rosé when the fruit was perfect for this style of wine. The final blend is Grenache 70% and Mataro 30%. The three different parcels were hand-picked when their individual flavour ripeness was perfect, and the fruit was either destemmed and crushed or crushed on stalks to bins. I then macerated the individual parcels between 2 to 6 hours depending on the colours and flavours that were extracting from the fruit. The parcels were then pressed to tank, racked after 24hrs to their fermentation tank. The three individual parcels were fermented separately predominately in tank with a small portion fermented in seasoned French oak. I allowed malolactic fermentation to complete in 35% of the wine to add richness and complexity to the finished wine. Lees stirring was carried out occasionally to add texture to the wine.

The parcels were blended on 13<sup>th</sup> of September 2023 and bottled 19<sup>th</sup> of October 2023.