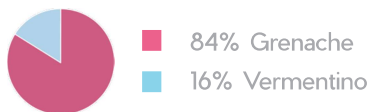




Doole Vineyard

ROSÉ
2022

GRAPES McLaren Vale, South Australia



Doole Vineyard - Tatachilla

CHARACTERISTICS



Strawberry



Apple Lolly



Raspberry



Fairy Floss

FRUIT	●	●	●	●	●
BODY	●	●	●	●	●
TANNIN	●	●	●	●	●
ACIDITY	●	●	●	●	●
OAK	●	●	●	●	●
COLOUR	Light salmon with a rose gold hue				

WINEMAKERS COMMENTS

This unique Provence-inspired Rosé is dry, fresh & crisp with exceptional depth of flavour and vibrant acidity. Made from Grenache from 1965 planted vines and Vermentino, both from the Doole Vineyard on the ancient rocks of Tatachilla.

Over the years of crafting the DOWIE DOOLE Rosé, we have learnt that the picking dates for both Vermentino and Grenache have almost been identical. Therefore, we now pick both parcels of fruit together as a field blend. The fruit was machine harvested at night to ensure low temperature during harvest using a selective harvester. The fruit is then crushed and pressed together. Post fermentation the wine was left on lees for 6 months before bottling in our estate bottling line.

The Grenache offers the fruit-forwardness of the wine whilst the Vermentino is the saline acidity that runs through.

VINIFICATION

