

BERRY BLUSH ROSE 2022



TASTING NOTES

One the nose hints of red current, melon and raspberry abound. The palate follows this line through with clean bright spring fruits, and a smooth creamy texture with crisp acidity.

VINTAGE DETAIL

Vintage 2022 was rather a mixed bag with warm weather leading into Christmas and the new year, followed with some strong fresh winds and warm night then early vintage it started raining. Choosing when and how often to pick was the key, getting fruit in clean with higher acids, or leaving it out through the rains and getting it in ripe but with lower acids.

WINEMAKING

FERMENTATION	VESSEL:	STAINLESS STEEL
FERMENTATION:		COOL FERMENTATION WITH ROSE YEAST
MATURATION:		4 MONTHS
FINING:		YES
FILTRATION:		STERILE

WINE ANALYSIS

ALCOHOL:	2.88%
RESIDUAL SUGAR:	4.6 G/L
ACIDITY:	6.1 G/L

VEGAN FRIENDLY

WINEMAKERS NOTES

Merlot and Syrah grapes were harvested to produce this Rose. Little time on skins means the colour is a gentle blush, and using Rose yeasts has produced a fragrant, floral wine with crisp acidity and subtle sweetness