

Kitsch

Pinot Noir Rosé 2018

Cases Produced: 478

Enjoy By: The time the sun sets or rises

THE SNAPSHOT

Always one of the first to sell-out, Kitsch Rosé has proven to be a hot commodity. This third vintage of Pinot Noir Rosé is light in colour and packed with juicy flavours of strawberry and watermelon, leaving you with a delightful long, dry finish. We aren't afraid to call it the perfect Summer side-kick.

THE EXPERIENCE

Appearance: Light Pinky Peach

Nose: Strawberry starburst/Cream soda slurpees/A dozen long stem roses

Palate: Vibrant pink grapefruit lemonade/Lush watermelon jolly ranchers/Freshly pulled rhubarb

Feels Like: 1000 butterfly kisses

THE SOURCE

2.507 Acres planted in 2014

Clone 777 & 115

2.75 tonnes / acre

Soil Types: Gravel, sand and silt

Harvest Date: September 13th, 2018

THE NUMBERS

Brix: 21.8

pH: 3.32

TA: 7.1 g/L

RS: 4.9 g/L

Alc: 12.5%

THE PROCESS

Hand harvested

Foot trodded by freshly pedicured feet

4-16 hours skins contact

Whole cluster pressed

Fermented in stainless steel with Bioferm Rosé yeast

THE RECOS

Watermelon feta pizza/Grapefruit, avocado and arugula quinoa salad

Spotify Playlist: If bliss were a colour it'd be Rosé

