



## Mt Difficulty Rosé 2006

Our Rosé displays a lovely pale Salmon pink, whilst the aroma is dominated by red berries of the forest. On the palate the wine begins with rich soft red fruits through to a richly textured mid palate, fruit and acid combine nicely to provide a clean finish.

### Winemaking Considerations

Our Rosé is sourced from purpose grown Pinot Noir. The fruit was harvested quite late in the season, on the 2<sup>nd</sup> May. The fruit was destemmed to tank where it received two days of skin contact – with Roger taking out past frustrations by stomping at regular intervals! The wine was fermented in old Pinot Noir barrels and stopped with approximately 6 g of residual sugar. The wine sat on full lees for 2 months before racking, filtration and bottling.

Alc: 13.0%

Tit. Acidity: 6.3gL<sup>-1</sup>

pH: 3.38

Residual Sugar: 6gL<sup>-1</sup>

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