



Mt Difficulty Rosé 2007

Our Rosé displays a lovely pale red rose petal, 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 2nd May. The fruit was destemmed to tank where it received three 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 naturally with approximately 6g of residual sugar. The wine sat on full lees for 2 months before racking, filtration and bottling.

Alc: 13.0%

Tit. Acidity: 6.3gL⁻¹

pH: 3.38

Residual Sugar: 6gL⁻¹

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