



## Mt Difficulty Rosé 2008

Our Rosé displays a lovely pale red rose petal, whilst the aroma is a mixture of Guava and red fruits 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 mid season, on the 14<sup>th</sup> April. The fruit was destemmed to tank where it received four days of skin contact – with Roger continuing to take out past frustrations by stomping at regular intervals! The wine was fermented to dry in old Pinot Noir barrels. The wine sat on full lees for 2 months before racking, filtration and bottling.

Alc: 14.0%

Tit. Acidity: 6.7gL<sup>-1</sup>

pH: 3.53

Residual Sugar: 3gL<sup>-1</sup>

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