



HAPPS
MARGARET RIVER

Bone Dry Rosé

Background:

Rosé is a wine style that can in principal be made from any red grape variety, however the best examples are made from varieties that have bright red fruit flavours and floral aromas at low ripeness. This allows the production of rosé with lower alcohol and vibrant acidity.

We use handpicked Grenache and Tinta Cao for these reasons. We press them together and then ferment the juice to dryness in stainless steel using wild yeast. The wine is then stirred on lees to add complexity and texture before an early bottling in time for Spring release.

We think the result is an exciting wine that when served well chilled is perfect for drinking over the warmer months and matches beautifully with a range of seasonal foods.



Viticultural & vinification notes

VINTAGE CONDITIONS	An unusually wet season presented many challenges in the vineyard. Thankfully our unique trellis system and attention to detail produced quality fruit despite the challenges.
VINEYARD	Karridale Hand pruned to rods Hand picked
GRAPE VARIETY	62% Grenache, 38% Tinta Cao
MATURATION	Fermented in stainless steel using wild yeast
WINE ANALYSIS	Alc/Vol: 13.1% Acidity: 6.8 g/l pH: 3.12 Residual Sugar <1.0 g/l

Winemaker Mark Warren's comments

COLOUR	Pretty light pink
NOSE	The wine has a perfumed aroma of rose petal, cherry, pear and strawberry with hints of cranberry cumquat, gun flint and fruit tingles.
PALATE	An attractive dry style rose with lots of fruit flavour, texture and vibrant yet soft acidity. The flavours are primarily ripe strawberry, red cherry, raspberry and citrus with a long confectionary finish. The perfect wine for smoked salmon, goat's cheese and warm days.

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