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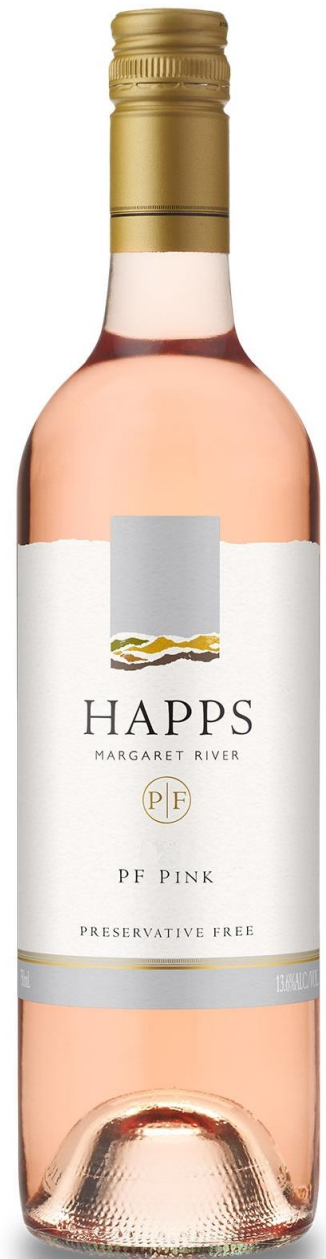
2018 Preservative Free Pink

If you love rosé but suffer from an asthmatic type response to wine, headaches or other inconvenience – our new PF Pink is perfect for you.

Whilst this is the first preservative free rosé we have made, we have a long history of making wine without the use of sulphur dioxide. This is still considered frontier stuff in winemaking and it is only for the brave and the careful.

The wine is made from fruit from our vineyard in Karridale. It goes through 100% malolactic fermentation – a necessity when making this style. A state-of-the-art filler and screw capper protects the wine from the oxidative effects typically encountered at bottling. The rest must remain secret.

Expected life: Designed for early summer drinking but can be expected to remain fresh and vibrant over a minimum of two years.



Viticultural & vinification notes

VINTAGE CONDITIONS An outstanding Margaret River vintage for both white and red wines. Mild temperatures and lack of rain throughout the harvest period have produced what we think will be the best vintage of this decade.

VINEYARDS Three Hills
Hand pruned to rods
Hand Picked

GRAPE VARIETY Grenache & Verdelho

MATURATION In stainless steel, and bottled under screw cap

WINE ANALYSIS Alc/Vol: 13.5%
Acidity: 5.8g/l
pH: 3.10
Residual Sugar: 0.2g/l

Winemaker Mark Warren's comments

COLOUR Pale salmon pink

NOSE A wine with floral, tropical, cherry and strawberry aromas that combine with lemon tart and pastry-like notes from the malolactic fermentation

PALATE A chalky wine with a freshness and vibrancy that indicates it has avoided the harmful effects of oxidation. The flavour profile is all about pear, peach, citrus and red fruit with hints of apple pie, green cherry and an underlying savouriness.

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