



2018 ROSÉ

COLOUR	Attractive rose gold
AROMA	Strawberries and cream
PALATE	Ripe strawberries and subtle cherry with a refreshing finish

WINEMAKING

The grapes were de-stemmed and crushed with the juice drained off directly to provide a delicate pink colour. The juice was then fermented cold in stainless steel using an aromatic yeast strain. A small amount of residual sugar was left in the wine to balance the acidity on the palate. Some Pinot Grigio was back-blended to add freshness and optimal colour. The wine was bottled early to maximise flavour and freshness.

VINTAGE

A mild spring followed by a classic warm and dry summer lead to outstanding quality across all varieties in Vintage 2018. These mild and dry conditions, whilst shaping exceptional fruit, saw a slight reduction in volume crushed than in previous years. Our vineyard and winemaking teams have worked passionately throughout Vintage 2018 to craft amazing wines with great colour, and flavour intensity that will enrich life's everyday moments.

DRINK WITH

Enjoy as an aperitif, with tapas or salmon salad

VINTAGE:	2018
VARIETALS:	Shiraz, Sangiovese, Pinot Grigio
REGION:	Murray Darling
CELLARING:	Best enjoyed young
ALC/VOL:	12%
PH:	3.3
ACIDITY:	5.2 g/L

