



PINOT NOIR ROSE 2017

Adelaide Hills (Kuitpo)

75 dozen produced.

RRP – \$24

TASTING NOTES

COLOUR

Pale rose gold with slight onion skin hue

BOUQUET

Intensely aromatic citrus, grapefruit, melon, new season strawberries with hints musk.

PALATE

Generous palate with purity of fruit, new season strawberries, citrus and grapefruit with subtle biscotti and pistachio. Good balanced acidity, rich and round palate with good persistence and a mild savoury dry finish.

Harvest Date: 3rd April 2017

Baume: 128

Botted: October 2017

WINE ANALYSIS

Alcohol: 13.0%

pH: 3.4

TA: 6.5

VINEYARD

Machine picked in the early hours of the morning from a easterly facing vineyard in Kuitpo. Clone is G8V3 and block is managed in strict VSP with an elevation of 400m. The site produces wines with rich and complex while also display pure fruit characteristics.

WINERY

Destemmed only and left on skins for 6 hours to extract minimal colour with no SO₂ addition. Gently pressed to extract the subtle free run juice with purity of fruit. Settled for 5 days and racked when juice was clear. Fermented with a hybrid yeast strain to give complexity and richness to the wine. Ferment was run at cool temperatures and took 28 days to ferment to dryness. Aged on lees post ferment for 6 months to build texture and body in the final wine while adding a subtle complexity. Clarified and bottled early October.