## TECHNICAL & TASTING NOTES

WINE ROSÉ

VINTAGE 2020

% VARIETAL 100% SHIRAZ



## THE YEAR

2020 produced another fabulous vintage, and was very characteristic of the Margaret River region.

Winter of 2019 yielded typically wet and windy conditions. Chardonnay was the first grape variety to burst in the middle of August, pushed along by a prolonged period of sunny weather in late July. This was followed by the Riesling and Cabernet through late August and September.

Summer was generally warm with few hot days experienced. Veraison was first noted in the estate Pinot Noir vineyards in the middle of December, significantly earlier than usual, whilst Chardonnay veraison commenced in the last week of December.

Sunny, mild days and cool nights allowed the reds to develop beautiful tannin, flavour and sugar ripeness. Harvest began in the Cabernet and Shiraz in the middle of March with hand and machine picks. April 4 marked the completion of the picking of estate fruit.

## **TASTING NOTES**

Driven and complex nose with raspberries, persimmon, rhubarb and pomegranate that weave between savoury layers wet stone and subtle earthy notes. There is fragrant lift that heightens the with nose rose petal and plum blossom.

Textured and layered palate, with a myriad of dried cranberries, goji berries and pink grapefruit. Delicate spice beneath lead by cinnamon and nutmeg, threaded with gentle acidity and a structured, almost salty finish.

## **VINIFICATION**

Sourced from selected Shiraz vineyards. Each parcel had short term skin contact, before being run off to tank for settling, racking and consequent inoculation. Low ferment temperatures preserved freshness and aromatics, lasting for two weeks. Post fermentation light fining occurred, with complete stabilisation prior to bottling.

FINING	Bentonite, PVPP, Vegecoll	FILTRATION	Sterile
FINAL ALCOHOL	13.5%	AVERAGE BRIX	22.5
FINAL ACID	5.78 G/L	FINAL PH	3.17
BOTTLING DATE	21 August 2020	RELEASE DATE	November 2020