



Limited Rosé production 173 dozen

Shiraz 42%, Cabernet Sauvignon 34%, Malbec 16%, Cabernet Franc 8%

Alc. 13.0%

Colour: *Rose gold*

Bouquet: *Bursting with raspberries and peach skin with mascarpone notes.*

Palate: *Opulent yet dry this rose has layers of summer berry fruits balanced by some savoury pastry aspects from partial barrel ferment. A lovely wine for any occasion especially when the sun is shining.*

Vinification: *Red wines were drained off (Saignee) straight after harvesting to minimize colour and tannin extraction. The juice was settled for 48 hrs before being racked clean and inoculated with an aromatic yeast in stainless steel. 25% of the juice was barrel fermented in old oak to bring texture. The vines were freshened with irrigation and flowering and fruit set was about average. Ripening conditions were perfect allowing grapes to develop lovely flavours and intensity. A great Marri flowering kept the grapes free from birds, however vines were still netted.*