

BROKENWOOD

AUSTRALIAN CRAFT AT ITS FINEST

Rosato

2021

NSW & VIC

Tasting Notes

— The colour is a very appealing pale salmon. Nebbiolo has a floral element to its aroma and this dominates with almost but not quite, rose water and Turkish delight in the background. The palate has vibrant spice/ginger notes and while technically a red wine, has plenty of zesty acid.

Winemakers Comments

Brokenwood's sixth make of Rosé and again is something special. For a start it is Rosato, Italian for Rosé, as it is predominantly a blend of the Nebbiolo and Sangiovese varieties.

Stylistically it is also European where the wine has fruit sweetness but a dry finish. The actual residual sugar is zero. We wanted to make a savoury wine that could withstand being chilled and have plenty of florals and texture on the palate. Enjoy.

Vinification

There are quite a number of methods of making Rosato including juice run-off the red grapes or blending but for this wine we partially crushed the fruit by foot stomping and then let the juice and skins steep overnight. The grapes were then pressed to tank and the juice dispatched to the Hunter Valley. A small amount was fermented in old oak but the majority in stainless steel tank. Bottled in early June 2021.

Food

Nebbiolo and Sangiovese are two of the main grapes of Western Italy and you can't go past their famous cuisine, including antipasti and grissini - the metre long bread sticks. Foie Gras wouldn't go astray either.

Drink

Best consumed over the short to medium term.



MAIN VARIETIES

Nebbiolo, Sangiovese & Tempranillo

REGION

NSW & VIC

TECHNICAL DATA

Alcohol	13.0%
pH	3.36
Acidity	6.52g/L
Residual Sugar	Nil
Closure	Screwcap
Availability	750ml & 1500ml
RRP	A\$30



BROKENWOOD.COM.AU

401-427 McDonalds Road, Pokolbin NSW 2320

t +61 2 4998 7559 f +61 2 4998 7893

e sales@brokenwood.com.au

ABN 14 611 823 425 Liquor Licence No. 701880