

2019 CLASSIC DRY ROSÉ



A light, dry and refreshing Rosé, delivering an exciting addition to the popular Classic collection. Made from Shiraz fruit grown in the Margaret River Region, this is a provincial style of Rosé showcasing a textural savoury core while embracing the delicate fruit perfume and succulence of its Shiraz base.

TASTING NOTES

APPEARANCE Pale salmon pink.

NOSE Opens to reveal a pomegranate and wild strawberry base with lifted savoury lines of mineral oyster shell, turkey and cranberry sauce. Subtle floral tones of violet and rose petal provide a delicate lift with a musk like nuance.

PALATE Full fruit body builds from the front of the palate with notes of fresh peach, strawberry and rhubarb, while a low acid profile gives the impression of sweetness though the wine is dry. A fresh mineral finish and light bodied structure contribute to a wine with both vibrancy and finesse.

WINEMAKER COMMENTS

The Shiraz fruit was picked earlier, at lower Baumé, to retain acid freshness and purity of fruit. The juice was oxidatively handled, then fermented under cool conditions, using specially selected yeast, to produce a wine with a textural and savoury complexity. This wine was made without the use of oak to preserve pure fruit expression.

VINTAGE DESCRIPTION

A cool, high-humidity vintage meant we benefited greatly from precise canopy management to mitigate disease pressure and optimise sun exposure for the fruit. The success of this program enabled us to harvest ripe, clean fruit with slightly lower alcohol and great natural acidity. Consistent rainfall in January gave our red varieties a timely drink during veraison, while mild conditions allowed for extended ripening, creating beautiful aromatics and fine ripe tannins. Marri Blossom was non-existent throughout the region in 2019, resulting in the largest netting program ever seen at Vasse Felix to protect the fruit from bird damage. Overall, a labour-intensive vintage that resulted in beautiful quality fruit.

VARIETIES 100% Shiraz

HARVESTED

Late March 2019

PRESSING

Selectiv machine harvested and whole berry air bag pressed.

JUICE TURBIDITY

Very clean (<10NTU)

FERMENTATION

Oxidatively floated juice off solids post pressing and inoculated with organic cultured yeast. Fermentation carried out in 100% temperature controlled stainless steel tanks.

FERMENTATION VESSEL

Stainless steel tank

MATURATION

Stainless steel tank

2 months

BOTTLED June 2019

TA 5.9g/L **PH** 3.34

RESIDUAL SUGAR 1.65g/L

ALCOHOL 12.5%

VEGAN Yes

CELLARING Now until 2020