

# 2020 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 provençal style of Rosé known for its pale colour and light, dry elegance while embracing the delicate fruit perfume and succulence of its Shiraz base.

## TASTING NOTES

**APPEARANCE** Crystalline pale salmon pink.

**NOSE** An elegant, fragrant perfume with fresh rose petal, delicate strawberry fruit and raspberry friand.

**PALATE** A light, soft and creamy core with low acidity, leads to a juicy dry finish featuring delicate ripe strawberry and fresh rose petal flavours. Balanced and remarkably fresh, this wine imparts a comfortable, clean and delicious mouthfeel.

## WINEMAKER COMMENTS

The Shiraz was picked earlier, at lower Baumé, to help retain acidity and deliver freshness and fruit purity. 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 the primary fruit expression.

## VINTAGE DESCRIPTION

2020 was a stunning vintage featuring low yields with fantastic quality; characteristics that will define this vintage as 'rare and fine'. Spring development was early followed by a warm start to summer and continuing into fine sunny, dry conditions throughout the summer months. This combined with lower yields, brought an early start to harvest. Conditions were ideal early on with minimal bird pressure due to timely arrival of Marri Blossom and no disease pressure. Bird pressure increased following a rainfall event late February, resulting in the reds being netted. Conditions also cooled slightly, extending the red vintage, delivering ideal tannin ripening and fruit flavour preservation.

## VARIETIES

100% Shiraz

## HARVESTED

February 2020

## 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 VESSEL

Temperature controlled stainless steel tanks.

## MATURATION

Stainless Steel Tank

## BOTTLED

April 2020

TA 5.7g/L PH 3.39

RESIDUAL SUGAR 1.38g/L

ALCOHOL 12.5%

VEGAN FRIENDLY Yes

## CELLARING

Now until December 2021