

# TASTING NOTE

## 2021 ROSÉ MEDITERRANEO

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### GRAPES

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98% Sangiovese, 2% Nebbiolo.

### DISTRICT OF ORIGIN OF GRAPES

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Strathbogie Ranges and Heathcote.

### VINIFICATION

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The grapes were picked, crushed and pressed through an air bag press in the protective presence of SO<sub>2</sub>. Cold tank fermentation was undertaken at between 10 - 12 degrees Celcius. After fermentation the wine was stabilised and filtered ready for bottling.

### OAK MATURATION

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No oak maturation.

### ANALYSIS

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Alcohol 12.2%

Sugar 3.5gm/L

### COLOUR

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Pale pink onion skin in colour.

### NOSE

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Lifted aromas of French Charentais (cantaloupe) melons with hints of pink grapefruit and a sweet citrus pith character. A touch of minerality and musk sticks.

### PALATE

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The palate reflects the nose; fresh and lively with pink grapefruit notes that combine beautifully with the sweet melon flavour. A balanced, textural wine that finishes crisp and clean.

### FOOD MATCH

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Melon wrapped in prosciutto.

