

# TASTING NOTES

## 2019 THE ROSE SHIRAZ



### GRAPES

Shiraz

### DISTRICT OF ORIGIN OF GRAPES

100% Heathcote

### VINIFICATION

The grapes for this wine were hand picked from a combination of vineyards. They were all kept separate during their fermentation and maturation lives. The fruit was crushed and destemmed into two tonne open fermenters and hand plunged three times a day. After approximately ten days of fermentation, during which time the temperature and acid levels were monitored, they were individually pressed to tank using an air bag press. Finally the wine was racked off gross lees and put into barrel to finish malolactic fermentation and mature in a combination of new French and older barriques.

### OAK MATURATION

28% new French oak component.

### ANALYSIS

Alcohol 14.9%  
pH 3.57  
Acid 5.8g/L  
Sugar <1.0gm/L

### COLOUR

Vibrant dark cherry red.

### NOSE

Black mulberries, mint and spice with hints of chocolate and vanilla.

### PALATE

Rich, ripe dark cherries, blood plums and mulberries. An elegantly crafted palate with fine tannins and a long finish.

### FOOD MATCH

Barbecued Wagyu with garlic mash, roasted beetroot and a fresh garden salad.

### WINEMAKER'S COMMENTS

Grapes come from a selection of vineyards in Heathcote. Two are off the deep red Cambrian soil and the third comes from tougher more gravelly ground. The Cambrian delivers intense wines with chocolate and earth while the other terroir is more highly fragrant with good acid and sweet fruit.