

TASTING NOTE

2019 NEBBIOLO ROSÉ



GRAPES

Nebbiolo

DISTRICT OF ORIGIN OF GRAPES

Heathcote

VINIFICATION

The grapes were hand picked, crushed and pressed through an air bag press in the protective presence of SO₂. Cold tank fermentation was undertaken at between 10 to 12 degrees celcius.

Pressings and free run were fermented separately but combined post fermentation. The pressings were put to barrel and stirred. After fermentation the parcels were combined, stabilised and filtered ready for bottling.

OAK MATURATION

No oak maturation.

ANALYSIS

Alcohol 13.0%
pH 3.43
Acid 5.11g/L
Sugar <1.0gm/L

COLOUR

Pale coral pink.

NOSE

A delicate nose of citrus and tangerine aromas, flowers and wet stone.

PALATE

Fresh and lively with citrus notes that combine beautifully with a mouth filling viscosity. The wine finishes crisp and long.

FOOD MATCH

Grilled barrumundi with fresh summer salad.