



the {SUM}

2013 ROSÉ

{ **Variety** 100% Cabernet Sauvignon } + { **Region** Frankland River, Western Australia }

the { SEASON NOTES }

After the early onset of the 2013 vintage for the whites, there was a hiatus with intermittent bouts of rain before the sun gods came out to play to finish off an excellent season. This had an effect in slowing the sugar accumulation but also allowed for flavour development to catch up. It was a win-win situation for the reds, with adequate soil moisture to allow the canopy to function and a with long, dry finish the reds were able to achieve optimum tannin and flavour ripeness.

the { WINEMAKING }

Made in the traditional 'saignée' method from super-premium cabernet sauvignon grapes picked at full flavour ripeness. This 'bleeding' of the free run juice from freshly crusted grapes provides juice full of aromatics, but low in bitter phenolics. The juice was then treated like a white wine; cold settled racked and fermented under temperature control (13-16°C).

the { TASTING NOTE }

Vibrant rosehip in colour, this wine displays lovely fragrant aromatics of strawberry and blackcurrant with hints of scented musk wafting through. A full flavoured palate, acutely balanced acidity and sweetness lead into a crisp, dry finish. The wine is definitely on the drier end of the scale for rosé's; perfect for warm summer afternoons.

the { ALCOHOL }

13.6%

the { PH }

3.35

the { T/A }

7.0 g/L

the { RESIDUAL SUGAR }

4.2 g/L

