



the {SUM}

2014 ROSÉ

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

the { SEASON NOTES }

With a relatively mild winter and above average spring rainfall the vines entered the season with good soil moisture resulting in strong growth and good fruit set. This above average fruit set combined with strong canopies allowed steady ripening in white varieties enabling harvest to commence in late February and finishing mid March. The cool evenings and lack of extreme heat saw excellent flavour development in all white varieties. Acid retention and flavour balance was a particular feature of Chardonnay this year, with the aromatic varieties (Riesling and Sauvignon Blanc in particular) showing excellent definition of character.

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

