



# *the* {SUM}

## 2015 ROSÉ

{ **Variety** 49% Cabernet Sauvignon 35% Merlot 15% Shiraz } +  
{ **Region** Frankland River/ Pemberton }

### *the* { SEASON NOTES }

The 2015 vintage saw essentially two vintages in one for the red varieties. Early ripening sites such as Shiraz benefiting from near perfect ripening conditions allowed harvest before the usual late March rains. Other varieties (Cabernet and Merlot) had to wait on the vine until full ripeness, however this allowed for "hang time" and ensured physiological ripeness was in check with sugar accumulation and help promote well balanced fruit. Crop loads were very low which allowed the canopies to cope easily with the fruit load and produce intense flavour profiles.

### *the* { WINEMAKING }

Fruit was harvested in the cool of the night to prevent oxidation and retain flavour. All juice for this wine was using the traditional "Saignee" method. This gives us two distinct benefits, firstly it provides a concentration effect on our premium "Estate" range and secondly it provides fully ripened fruit characters from premium vineyards for our Rose. Once the free run is drained the wine is treated like most white wines, settled and fermented cool to retain freshness and fruit intensity.

### *the* { TASTING NOTE }

As with true Saignee method Rose, this wine has a delicate deep Salmon blush colour with a hint of magenta. There are intense aromatics of ripe cherry and raspberries with a sprinkle of spices on top. A full flavoured palate, quite deceptive from its colour, is balanced with a clean crisp finish. Made in a drier style, this wine makes for perfect drinking on a balmy summer evening. Designed to be drunk within 3 years of bottling to enjoy the fresh, full flavour.

<i>the</i> { ALCOHOL }	13.3%
<i>the</i> { PH }	3.43
<i>the</i> { T/A }	6.6 g/L
<i>the</i> { RESIDUAL SUGAR }	5.2 g/L

