

# the {SUM}

## 2018 ROSÉ

{ Variety 81% Shiraz 19% Cabernet Sauvignon } +  
{ Region Frankland River }

### the { SEASON NOTES }

The 2018 was as close to perfect as we have ever seen in Western Australia. Good winter rains and mild early Spring weather allowed the vines to establish healthy canopies and well balanced fruit loads. The mild/sunny weather continued with little in the way of extremes allowing for minimal disease pressure and even ripening and flavour development. A near perfect Autumn enabled picking to occur at optimum flavour and sugar development. We are expecting great things from this vintage.

### 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 several distinct benefits, firstly it provides a concentration effect on our premium 'Estate', secondly it provides fully ripened fruit characters from premium vineyards for our rosé and lastly it controls the amount of tannin and colour extraction. 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 rosé, this wine is a delicate deep salmon blush colour with a hint of bright coral. There are intense aromatics of ripe cherry and raspberries with a hint of creamy brulee. 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 enjoyed within 3-5 years of bottling to enjoy the fresh, full flavours.

the { ALCOHOL }

13.3%

the { PH }

3.28

the { T/A }

6.7 g/L

the { RESIDUAL SUGAR }

4.3 g/L

