

the {SUM}

2019 ROSÉ

{ Variety 61% Cabernet Sauvignon 39% Shiraz } +
{ Region Frankland River }

the { SEASON NOTES }

2019 has been a real roller coaster of a vintage with freak weather events, lower than expected crops and plagues of animals. Winter rains over the Great Southern were steady and provided the vines with good soil moisture which allowed the vine to power on into a dry and mild spring. Frost hit some low lying vineyards in the Frankland River wine growing area hard destroying crops and reducing yields. The weather during the grape ripening into early vintage was more mild than average, with notably colder nights.

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 }

12.8%

the { PH }

3.10

the { T/A }

7.3 g/L

the { RESIDUAL SUGAR }

4.2 g/L

