



## DESCRIPTION

Merlot was harvested at optimum ripeness from a block in our estate vineyard specifically selected for its vibrant fruit character and freshness. The grapes were given minimal skin contact, the juice settled then racked to temperature controlled tanks for fermentation. We ferment at cool temperatures to retain the fruit characters and use an aromatic yeast to provide complexity and lifted fermentation aromas. The result is a fresh, elegant Rosé with a delicate pink colour that partners well with food.

## AROMA

A delicate aroma of raspberry bonbons, blood orange and yellow fleshed nectarine.

## PALATE

A vibrant palate showing characters of wild strawberries and pomegranate. The palate is crisp and dry and finishes with moreish fruit flavours.

## CELLARING

The lively fresh characters of this wine are best enjoyed in its youth.

## FOOD

Delicious with antipasti platters, grilled sardines, summer barbecues or simply on its own!

## ANALYSIS AT BOTTLING (check)

Alcohol: 12.5%

pH: 3.34

Titratable Acid: 7.0 g/l

RS: 2.5 g/l

Harvest Dates: 7 April 2016

Brix at harvest: 21.0

Bottling Date: 13 December 2016

Lot Number: L1620

Allergens: Sulphites and fish

Net Quantity: 750 ml