



PILOT
THE
BY
ALPHA DOMUS

ROSE 2009

DESCRIPTION

Merlot was picked at optimum ripeness from our winery vineyard for this wine. The block was specifically selected for its vibrant fruit character and freshness. After 36 hours skin contact the juice was cold fermented, resulting in a lively, fruit driven wine.

AROMA

A delicate aroma of raspberry bonbons, pink grapefruit and watermelon.

PALATE

A vibrant palate showing characters of summer berry fruits, melons and pomegranate. The palate is soft and round, yet finishes with zesty acidity.

CELLARING

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

FOOD

Great with antipasti platters, grilled sardines or simply on its own.

ANALYSIS AT BOTTLING

Alcohol	13%
pH	3.46
Titrateable Acid	6 g/l
RS	2.5 g/l

Harvest Dates: 29 March 2009

Brix at harvest: 21.8

Bottling Date: 3 September 2009

Variety: Merlot (100%)