



**PILOT** THE  
BY  
**ALPHA DOMUS**

## ROSÉ 2011

### DESCRIPTION

Merlot was hand harvested at optimum ripeness from our winery vineyard for this wine. The block was specifically selected for its vibrant fruit character and freshness. Addition of a small percentage of juice from Syrah allowed us to achieve the desired colour while imparting grapefruit and spice notes. Hand harvested grapes were whole bunch pressed and the juice allowed to settle for 48 hours. 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 wild strawberries, melons and pomegranate. The palate is soft and round, yet finishes with fresh 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 .....3.34

Titrateable Acid .....5.7 g/l

RS.....2. g/l

Harvest Dates: 3-4 April 2011

Brix at harvest: 21.1 – 22.4

Bottling Date: 7 July 2011

Variety: Merlot (92%) syrah (8%)