



Rosé 2006

Origin: Bannockburn
Winemaker: Steve Davies

Information

Brix 23.0 – 24.4
Residual Sugar Dry
Titrateable Acidity 6.2
pH 3.45
Alcohol 13.9 %
Harvest Dates March and April

Viticulture and Winemaking

“**Saignée** (France) This winemaking process involves bleeding off a portion of the juice after only a short period of contact with the grape skins”

The juice for our 2006 Rose is saignée from first crop and young Pinot vines. The wine is then fermented in old barrels with high solids to build texture in the same way we handle Chardonnay. To preserve the fresh primary fruit characters this wine did not go through Malolactic and was bottled in September 2006.

Tasting Notes

The aroma is of cherries, strawberries and golden queen peaches. On the palate the cherry and peach juice theme continues wrapped up in good texture and viscosity then balanced nicely by a clean finish. The subtle flavour, texture and clean finish make this wine a great compliment to salmon and other flavourful food.