



Rosé 2007

Origin: Bannockburn
Winemaker: Steve Davies

Information

<u>Brix</u>	23.5 – 24.4
<u>Residual Sugar</u>	6.3
<u>Titrateable Acidity</u>	5.5 g/l
<u>pH</u>	3.44
<u>Alcohol</u>	14.1 %
<u>Harvest Dates</u>	April May

Viticulture and Winemaking

“**Saignée** (French) is a winemaking process that involves draining off a portion of the juice after only a short period of contact with the grape skins”

The 2007 Carrick Rose is saignée of Pinot from selected lots. The juice was fermented at moderate temperatures with high solids to build texture in the same way we handle Chardonnay.

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.