

COUNTERPOINT

ROSE

GRAPE VARIETIES & SOURCE:

Rose ex South Australia

HARVEST DATE:

February & March

WOOD DETAILS:

NIL

VINTAGE CONDITIONS:

The growing season began after excellent late winter and early spring rains had replenished the soil profiles. Mild weather at flowering led to an even fruit set across our vineyards resulting in juicy full bunches. The weather leading up to and including the harvest period will be remembered for being dry and exceptionally mild which resulted in grapes that retained freshness, acidity and wonderfully expressive flavours.

WINEMAKING/VITICULTURE:

Gentle pressing of the freshly picked grapes releases perfectly coloured juice for this rose. The juice is fermented using a combination of cultured and naturally occurring yeast to produce a range of fresh and vibrant flavours.

TERROIR/SITE:

Situated on the banks of the Murray River, our vineyard produces grapes perfect for fresh and varietal wines. The grapes for this Rose are grown on a range of red sandy soils over limestone. Carefully controlled irrigation of these individual sites promotes well-balanced canopies so that the fruit ripens in dappled light allowing optimal fruit flavour to develop.

TASTING COMMENTS:

Colour: Light coral pink.

Aromas: A basket of freshly picked strawberries and Turkish delight, freshly unwrapped from the confectioner.

Palate: Light bodied with Turkish delight flavours, a fine texture and fresh dry finish.

TOTAL ACIDITY (g/L): 5.52

pH: 3.28

ALCOHOL (%v/v): 12.5

