

KR6

ROSE

GRAPE VARIETIES RATIO (%) & SOURCE:

Cabernet Sauvignon ex South Australia
Pinot Gris ex South Australia
Riesling ex South Australia

HARVEST DATE:

February & March

WOOD DETAILS:

Nil

VINTAGE CONDITIONS:

This vintage will be remembered as one of our driest and warmest vintages recorded at our vineyards. With careful use of our world class irrigation techniques these conditions were ideal for producing fresh and exciting flavours reflected in this Rose.

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 vineyards produce 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.

Aroma: 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. A great match for cured ocean trout or salad of fresh fennel, pink grapefruit, pomegranate and mint.



TOTAL ACIDITY (g/L):	5.5
pH:	3.27
ALCOHOL (%v/v):	12.5
