

# FORK & SPOON

## ROSE

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### GRAPE VARIETIES RATIO (%) & SOURCE:

Cabernet Sauvignon ex South Australia  
Shiraz ex South Australia  
Tempranillo ex South Australia  
Sangiovese ex South Australia  
Grenache ex South Australia

### HARVEST DATE:

February

### WOOD DETAILS:

Nil

### VINTAGE CONDITIONS:

We experienced above averages temperatures during the growing season, particularly before Christmas, whilst the occasional thunderstorm delivered much needed rains that refreshed the vines. During the ripening period through the end of January and into March, the weather was warm and dry, perfect conditions to produce this delicious rose.

### WINEMAKING/VITICULTURE:

The grapes are harvested in the cool of night and crushed immediately then held on skins at 5 degrees for 6-12 hours which is ideal for flavour and fine colour extraction. Juices were clarified quickly after pressing, fermented at cool temperatures with aromatic yeast strains and bottled immediately to retain optimal freshness. Each variety and block was harvested and fermented separately and blended together post-fermentation.

### TERROIR/SITE:

Situated on the banks of the Murray river, the vineyard produces grapes perfect for fresh, varietal wines. Parcels of grapes were selected from blocks on lighter soils with more open canopies, allowing the delicate fresh aromatic flavours to reveal themselves at low baumes and early phenological ripeness and with a light yet mature tannin structure.

### TASTING COMMENTS:

Colour: Pale pink.

Aroma: Alive with fresh strawberries, strawberry and cream lollies, Turkish delight and musk.

Palate: Refreshing, dry and crisp, the strawberry flavours flow over the palate. The varieties used to create this rose blend give a seamless palate structure, pleasing acid finish with a touch of sweet fruit to finish the palate. A lovely wine to savour with Jamon.



TOTAL ACIDITY (g/L):	5.2
pH:	3.2
ALCOHOL (%v/v):	12.5

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