

Rosé

Vintage: 2017

Grape Variety: Primitivo 70%; Mataro 30%

Region: Barossa Valley
Sub Regions: South Moppa

Fermentation: Seasoned French Oak Hogsheads

Yeast type: No cultured yeast added

Time on skins: None

Winemaking: Our Primitivo and Mataro are hand harvested and pressed as whole clusters to extract only the freshest juice with no skin contact. Transferred into neutral oak barrels, the juice is left to spontaneously ferment over several weeks. The natural convection currents during ferment ensure the lees are rolled continuously through the wine, giving texture and weight to the palate.

Pressing: Air Bag Press

Maturation: French Oak Hogsheads for 3 months

Bottling Date: June 2017

Tasting Notes: Freshly picked strawberries abound in this shy but taugt dry Rosé. Upfront fresh watermelon sweetness is balanced by an oyster shell salinity that gives way to Middle Eastern nuances of rose petal, sumac, gum mastic and Turkish delight exoticness. The combination of tight acidity and a firm and textured palate make this Rosé a lip smacking drink that makes you come back for more.

