

# Estate Range

## Rosé 2009



### REGION

South Eastern Australia

### TASTING NOTES

Vibrant pink in colour! Lifted raspberry jube aromas suggest lots of berry flavours to come. The palate is full of strawberry & raspberry flavours. This wine is delicate and refreshing with a hint of natural fruit sweetness and a smooth finish.

### FOOD RECOMMENDATION

Lovely with a seafood platter for lunch or with Asian stir-frys such as Teriyaki Chicken

### VINTAGE REPORT

The lead up to the 2009 vintage represented normal timing with regard to the ripening of different varieties, until a heatwave in late January, when the grapevines simply shutdown in order to protect the quality of the fruit. As weather patterns moderated closer to harvest, with minimal rainfall, the grapes ripened more steadily. The fruit arrived at the winery with excellent clean fruit flavours. Overall, the yields were slightly less than expected, but the quality of fruit was very pleasing, with pronounced varietal characters.

### VINIFICATION

Shiraz grapes were harvested in the cool of the night. The grapes were immediately crushed and kept in contact with the skin for a short time to allow the fresh berry flavours and some of the colour from the skin to infuse. The juice was drained into stainless steel tanks and fermented at 14°C for 12 days using an aromatic yeast, to enhance the wine. This Rose was bottled early to maintain the fresh fruit characters.

### CELLARING

Enjoy now

### WINEMAKERS

Rod Hooper, Danny Toaldo

Sean Hampel

### TECHNICAL SPECIFICATIONS

Alc 10.5%, pH 3.12

Total Acid 6.37, Residual Sugar 25.2

### AWARDS

★★★★ Winestate

Beelgara