



ROSÉ 2021

Central Victoria

WINEMAKERS NOTES

This wine is made with 100% Shiraz grapes sourced from the Pogue vineyard, Toolamba in Central Victoria. The vineyard is 135 acres of prime viticultural land with extensive Goulburn River frontage. The grapes were harvested in the cool of night. They were crushed and destemmed then left to soak to extract colour before pressing. The winemaker utilised a specially selected organic yeast strain and fermentation was held at low temperatures in stainless steel for maximum retention of primary fruit flavours. The finished wine is vibrant, full of bright red berry and soft herb aromas. The palate is textural yet wonderfully refreshing.

HARVEST NOTES

The growing season leading into vintage 2021 saw good rainfall which was close to 100% of the long term average. Although this presented challenges for the vineyard team the frequent rain days ensured the vines looked healthy and vibrant. The summer was cool to mild most likely a result of the La Nina effect. This meant slow and steady ripening, with most days being mid 20's in temperature rather than the mid 30's we often have in late summer and early autumn. The cool growing season saw slow and steady ripening across all varieties and excellent flavour development in the fruit.

TASTING NOTES

This appealing rosé is loaded with the aromas of vibrant ripe red berries. A lovely textural wine, full of bright summer fruit flavours of strawberries and cream, red cherries, freshly picked raspberries and soft green herbs. All layered upon a clean, refreshingly long palate.

FOOD MATCH

A food friendly wine which is suitable to many dishes but a must try with salmon, duck or charcuterie.



RASPBERRIES
STRAWBERRIES & CREAM
VIBRANT & TEXTURAL



VINTAGE 2021

REGION *Central Victoria*

VARIETY 100% Shiraz

ALCOHOL 13.0%

TA 5.9 g/L

PH 3.26

BEST CONSUMED *Now to 2022*

