

## “D clone” Dry Pinot Rose NV

Winemaker: Anthony Miceli

Winemaking: Pinot noir grapes were crushed and left on skins for just a day (with no fermentation) before pressing, in the style of a white wine. This classical “saignee” process extracts from the skins only a tinge of the red colour, and avoids tannins and harshness. Some of these grapes were picked at sparkling wine ripeness to maintain higher acid levels and different fruit characters. Ten percent of this wine was fermented in one year old pinot barrels, adding a further dimension of complexity. Fermented relatively warm (max 24 deg) and tank matured in contact with its fermentation lees to improve mouthfeel and develop complexity.

Oak: 10% French 1 yo, 90% unoaked.

Analysis: Alc 13.0 pH 3.5 T/A 7.7 Residual sugar: nil

Tasting Notes:

**This is a serious rose, totally dry, with great depth of fruit and a clean finish.**

*The colour is an aristocratic pale salmon pink. Delicious strawberry pinot fruit, with complexity, gaminess, and freshness. The palate shows great length and balance.*

*This wine may contain a blend of vintages to maintain maximum consistency and freshness in the finished wine.*

Serving: Best enjoyed slightly chilled it is refreshing on its own and ideal with salmon, chicken, and pork

Cellaring: Deliciously fruity drunk young, this wine however, has enough acid and flavour to continue to improve over at least the short term. Bottling under Stelvin has been chosen to seal in the freshness to the maximum extent possible.

Winemaker's Comments:

This is a serious rose, totally dry, with great depth of fruit and a clean acid finish. This is not a “mini red wine” but more like a refreshing white wine with extra interest and depth from the red grapes.

Rose is a style that has been underestimated in Australia, and in particular good, fully dry, rose is difficult to find. Very careful handling, and the right grapes, is required to produce a wine with this beautiful colour and tannin levels so well balanced that residual sugar is not required to fill the palate.

Awards:

HIGHLY RECOMMENDED - Wine Wise 2007. (top Rose of tasting)  
Halliday 89 pts