NILLUMBIK | BAD EARTH

RISING

2021 ROSÉ



VINTAGE

Vintage at Rising vineyard started on 23rd February, almost 2 weeks later than vintage 2020. This later picking was due to mild temperatures and a huge amount of rain throughout January. These conditions allowed the grapes plenty of time to accumulate plenty of flavour while still retaining moderate alcohols – 12.5 to 13% on average. 2021 was a goldilocks vintage where everything was just-right. A vintage of balance, energy, and flavour.

VINEYARD

A blend of Shiraz (55%) and whole bunch Pinot Noir (5%) from our *Bad Earth* in St Andrews, and Cabernet Sauvignon (40%) from a Bad Ass in Coldstream, so we figure it qualifies as *bad* enough to make the blend.

VINIFICATION

Each component was picked and vinified separately. The Shiraz and Cabernet components were directly pressed to tank whilst the Pinot Noir spent some maceration time as stomped whole bunches before pressing. Fermentation took place in stainless steel for the Shiraz and Cabernet and in barrel for the Pinot Noir. The components were blended just prior to bottling.

TASTING

Pale almost copper pink, think strawberries and rhubarb, with a touch of amaro and a splash of rose water; on the palate it's all tongue-tingling sour cherries with a hint of peachiness - the whole bunches adding volume and structure. The finish is crystalline with an almost-crunchy freshness. A frisky, happy little number, one for drinking in the sun.

ANALYSIS

Alcohol : 13%
pH: 3.46
TA: 5.54g/L
Dry