MINNOW

2022 Rosé

HARVEST DATE March 2022

VINEYARD Shadowfax estate vineyard, Werribee

VITICULTURE Good spring rains and a mild growing season led to good crop levels with lots of canopy growth in the Shadowfax Werribee Minnow vineyard. The Grenache and Cinsault had superb aromatics, with the Mataro and Syrah giving lovely texture and depth.

WINEMAKING Hand harvested fruit was immediately gently whole bunch pressed to give minimal colour and tannin extraction. Wild fermentation occurred in older French barrels. The wine rested on lees to relax and unwind for five months prior to assemblage and bottling in September 2022.

pH 3.50 **TA** 5.0 g/L

ABV 13.0% **RS** 0.5 g/L

COLOUR Pale penny copper with hints of salmon.

BOUQUET Peaches and cream, quarry dust, mandarin flesh and hints of complexing nutmeg spice.

PALATE A generous mouth filling palate shows rich peaches and cream that flows on and on. The high pH gives the wine lovely mouth-coating texture and warmth. The palate is long and flowing with oodles of flavour. The fine laced tannins frame the wine and the fine acidity keeps the palate fresh and crunchy. The 2022 Minnow Rose is a dangerously drinkable wine best enjoyed chilled with friends on a warm day.

CELLARING Drink now

FOOD MATCH Caramelised onion tart, white anchovies, Waldorf salad

RELEASE DATE Autumn 2023

✖ Alister Timms
Chief Winemaker