

TAR & ROSES

2023 ROSE MEDITERRANEO

GEOGRAPHICAL INDICATION

Heathcote - 100% Sangiovese

VINIFICATION

The grapes were picked, crushed and pressed through an air bag press in the protective presence of SO₂. Cold tank fermentation was undertaken at between 10 – 12 degrees Celsius. Post fermentation the wine was stabilised and filtered ready for bottling.

ANALYSIS

Alcohol: 13%
pH: 3.27
Sugar: <1g/L
Acid: 6.3

COLOUR

Rhubarb/Salmon pink

NOSE

The wine has a lifted aroma of creamy berry compote with hints of tangerine and honeydew melon sweetness.

PALATE

The palate is full of intense berries and melon, lifted and fresh with the flavours of citrus and melon combining beautifully. The wine has a textural mouth coating quality that leaves you wanting more. A well balanced wine that finishes dry.

WINEMAKERS COMMENTS

Each year we make this wine in a style we love to drink. Some years it might be Nebbiolo or, like this year, Sangiovese. What we want is a crisp, aromatic & dry style that drinks both well on its own but, more importantly, with food. Using these varietals also helps us achieve a trademark, savoury character that complements the fruit profile, all making for a delicious wine screaming to be paired with seasonal dishes.

FOOD MATCH

Grilled prawns with fresh oregano & lime and a crispy garden salad

