

LITTLE helper...

2016 ROSATO King Valley

We sat Rosé but the Italians say Rosato. They may be pronounced differently but they both speak of refreshment regardless of where you are. A fresh, textural and dry style of Rosato using Sangiovese as the base variety.

TASTING NOTE

The 2016 Rosato has been made to reflect the Sangiovese varietal expression of this wine style. A vibrant nose to offers up strawberries, raspberries with a hint of vanilla. Intense flavours of sweet cheery and raspberries are intertwined with boiled lollies and finishes with a hint of spice. The textured palate extends to a balance finish.

FOOD

Match of the vintage: Asparagus, crisp Bacon and Brie grilled on sourdough. Also try with a simple Anchovy butter spread on seaweed crackers. Otherwise simply enjoy on it's own. Salute!

MUSIC MATCH

'So What', Pink. But of course, it makes sense!

REGIONS

The King Valley is one of Australia's most exciting and emerging wine regions. Home to the most picturesque and unspoilt valley in Australia, King Valley benefits from a cool climate with extremely varied terrain, that ranges from snow-capped Alps to sun baked fields.

THE SEASON

The 2016 growing season was basically a dry, warm vintage. Yields were moderate with strong agreement on the vibrant aromas and intense flavours in varieties. Time will define the standouts of the vintage, but the early indication is that the Rosato has great intensity of aromas and flavours complemented by a crunch acid core.

WINEMAKING

The fruit for the 2016 Rosato was picked in late March at 12.0° baumé. The grapes were picked in the early morning, destemmed and then crushed to press. They were left for three hours on skins in the press to extract colour and tannin before being pressed off skins. Once in tank, fermentation with some solids at a 12°C ferment temperature was completed slowly over 6 weeks. This allowed retainment of fresh aromas and flavours while providing texture and mouthfeel. The wine was left on yeast lees with a weekly stirring to protect the freshness of the wine and adding complexity. The wine was bottled under screw cap.

ANALYSIS

Alcohol 12.5% v/v, pH 3.32, TA 6.64g/L, RS 4g/L.

PACKAGING

750ml, 12 bottles per case

