



SANTA & D'SAS

PATTERN RANGE

2017 ROSATO

We say 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 and small amounts of Shiraz, Dolcetto and Pinot Noir.

TASTING NOTE

Our Santa & D'Sas Rosato has been crafted to reflect the varieties that make up our expression of this wine style. A vibrant nose offers up raspberries, tangerine and rose petal with an underlying exotic spice. Intense flavours of sweet cherry and raspberries are interlocked with red currants and finishes with a hint of pink peppercorn. The palate extends to a dry, textural yet balanced finish.

FOOD

Burrata with watermelon, pickled fennel and Prosciutto Crudo.

REGIONS

The King Valley is one of Australia's most exciting, emerging wine regions. It is located in North East Victoria – approximately three hours North of Melbourne and seven hours South of Sydney. 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 growing season was a return to gentle, mild and cool conditions. Cool nights and mild days extended the growing season while retaining natural acidity. The fruit quantity was balanced and fruit quality was exceptional, producing vibrant aromas and intense flavours in the white varieties. Overall, a classic vintage producing excellent white and sparkling wines.

WINEMAKING

The fruit for the 2017 Rosato was picked between the 26th and 31st of March at 11.6° baumé. The grapes were picked in the early morning, destemmed and then crushed to press. They were left between one and three hours on skins, depending on the variety in the press to extract colour, flavours and tannin before being pressed off skins. Once in tank, fermentation with some solids at a 12.0°C ferment temperature was completed slowly over 4 weeks. This allowed retainment of fresh aromas and flavours while providing texture and mouthfeel. The wine was left on yeast lees with weekly stirring to protect the freshness of the wine and adding complexity. The wine was bottled under screw cap.

ANALYSIS

Alcohol 12.26%v/v, pH 3.15, TA 6.58g/L.

PACKAGING

750ml, 6 bottles per case

