

# RHYTHM & RHYME

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## 2022 ROSÉ SOUTH AUSTRALIA

### VINEYARD

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The grapes for this wine were sourced from Angove Estate Vineyards as well as premium growers across South Australia.

Coming off a bumper crop in 2021, we knew that yields from 2022 were going to be down. This was exacerbated by a cool spring, and hailstorms in November. Despite this, the mild summer temperatures, abundant sunshine and lack of rainfall created a perfect harvest season – steady ripening across whites and reds aided fruit intensity and flavour development, while cool nights meant acids remained intact. While yields are down, quality is exceptional, resulting in fantastic wines.

### WINEMAKING

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Grenache was harvested and crushed at 11.5-12 Baume when not much colour is present, so it was left on skins for 12 hours prior to pressing. We only take the free run juice from this parcel and ferment using a special sparkling wine yeast until almost dry.

The Shiraz was harvested a little riper at 12.5 Baume and is much deeper in colour. After crushing, it spends 24 hours on skins prior to pressing with the free run and soft press being retained. The soft press fraction bring structure to the wine, making it perfect with a wide array of dishes.

Post fermentation the different parcels are assessed and the final blend is compiled.

### TASTING NOTES

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COLOUR	Soft salmon pink.
AROMA	Lifted strawberry, raspberry and cherry aromas.
FLAVOUR	Fresh fruit salad and lovely crispness on the palate.
CELLAR POTENTIAL	2 Years

### HAVE IT WITH ...

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Grilled fish or meat or spicy Asian cuisine.