



Temple Bruer

2021 PRESERVATIVE FREE ROSÉ

RIVERLAND/LANGHORNE CREEK



VINTAGE REPORT

A moderately wet spring and early growing season the conditions were excellent for flowering and fruit set across multiple regions in South Australia. The 2021 vintage and the later growing season was very cool and dry, which led to slower ripening over the season and low disease pressure. A slow and mild ripening period meant natural acidity, concentrated fruit flavour and fine tannins were seen from Temple Bruer vineyards. As a result of conditions yields across the vineyards were also high.

Picking began in late January in McLaren Vale and finished in May with Eden Valley.

VINEYARD

The Grenache was sourced from the Temple Bruer Langhorne Creek Vineyard where the vines are approximately 30 years old and grown on deep alluvial sandy loam. The Cinsault and Mataro are grown at Temple Bruers' Loxton and Moorook Vineyards in the Riverland, where the soil is mostly sand over lime and clay. The climate in the Riverland is continental providing the Temple Bruer Vineyards with long sunny days and cooler nights. It is these long sunny days that provide the full fruit flavours you find in this Rose.

The 2021 vintage and growing season was very cool and dry, which led to slower ripening over the season. Natural acidity, concentrated fruit flavour and fine tannins were seen over all of Temple Bruer Vineyards and regions.

WINEMAKING

Picking began in Late Feb with Cinsault and Viognier at Loxton, then followed in mid-March with Grenache and Mataro at Langhorne Creek. All varieties were cooled, crushed and pressed straight away. They were cold settled and inoculated two days after. Fermentation commenced and lasted 2.5 weeks. Soon after Malolactic fermentation was complete. The wines were then blended together and heat stabilised before being bottled in mid-April 2021. No sulphur dioxide was added at any point when making this wine.

TASTING NOTES

COLOUR	Medium Salmon
AROMA	Strawberries and cream, cherry, cranberry and pomegranite, hints of orange blossom and watermelon. Rose petals
FLAVOUR	A balanced palate of savory and fruit spice, pink pepper with touch of all spice with notes of orange peel. Texture with medium acid and length.
CELLAR POTENTIAL	Drink now.
ALC/VOL	12.5%

