

RHYTHM & RHYME



2021 ROSÉ SOUTH AUSTRALIA

VINEYARD

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

What a Vintage! Following all of the challenges 2020 threw at us it was satisfying to enter the 2021 season with our vineyards in near perfect condition and Mother Nature smiling down on us. Good winter rains set the vines up for the perfect start to the growing season with mild conditions continuing through from budburst to flowering. This allowed for good, even fruit set and low disease pressure. The relatively mild conditions continued through veraison and onto ripening with only a handful of days over 35 degrees Celsius. As the fruit ripened on the vine we knew we would be crafting the best wines of the decade (it is year 1 after all). Harvest began in late January and continued in an even, unhurried pace into late March with all varieties looking simply stunning.

WINEMAKING

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 brings 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

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 ...

Grilled fish or meat or spicy Asian cuisine.