

Rochford. Captivate the senses.

Latitude Rose 2020

Tasting Notes:

Medium Ruby/ Garnet colour inlaid on a bed of rose gold. Lush sun-warmed strawberries and rockmelon aromas with a sprinkling of floral potpourri. A fruit rich evolution of flavour on the palate with fresh red currents leading onto a full, bruised strawberry mid palate. Crisp acidity lends to rose petal talc minerality on the back palate with a delicate iced rosehip tea tannin finish.

Viticulture Notes:

Our winemaking philosophy is to produce the best fruit possible in the vineyard and allow the wines to express the individuality of the vineyard and each growing season. The grapes for this wine were handpicked with viticultural practices based around maintaining balance in the vineyards, sustainability and responsiveness to changing environment conditions.

2020 was a long and cool growing season in the Yarra Valley. Winter rains were substantial and by the end of spring we had full and healthy vine canopies. The conditions around flowering were challenging leading to low fruit yields. The season progressed with very mild conditions extending the ripening period for harvest well into Autumn for some varieties. The 2020 wines reflect our part of the world and our cool climate.

Shiraz Clone:

PT23

Harvest:

Handpicked on the 22nd of March

Vinification & Elevage:

Whole bunch pressed to stainless steel tanks to gently release colour to a fine blush. Clear juice was racked off juice solids and fermented with selected yeast to enhance varietal characters. A small portion was run to oak after fermentation with the balance remaining in stainless steel tanks. Bottled after 8 months to retain freshness and vibrant character.

Technical Data:

Alcohol

12.5%

Contains Sulphites

Vegan Wine

