

Rochford. Captivate the senses.

Estate Pinot Rosé 2020

Varietal: Yarra Valley Pinot Noir 100%

Tasting Notes:

Pale ruby rose colour. Sun warmed strawberries, rose water and delicate, slightly spicy Turkish delight aromas define this wine. A fruit full evolution of flavour on the palate with fresh red berries leading onto a full silky mid palate. Talc like acidity lends a mineral element to the back palate with a delicate tannin finish of pomegranate and potpourri.

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 hand-picked with viticultural practices based around maintaining balance in the vineyards, sustainability and responsiveness to changing environmental conditions.

2020 is characterised as a long and cool season. Winter rains continued into spring giving full verdant vine canopies to set up the growing season. Flowering conditions were less than ideal leading to reduced fruit yields. The season progressed with very mild conditions frequently without prolonged sunlight. These mild conditions and cool nights extended the ripening period for grapes well into Autumn and allowed for the evolution of cool climate characters retaining vibrant natural acidity.

Harvest:

Hand-picked on the 29th of February and 4th 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 6 months to retain freshness and vibrant character.

Technical Data:

Alcohol 12.0%

Contains Sulphites

Vegan Wine

