

Sam Miranda

KING VALLEY

2016 Rosato

Viticulture

Fruit for this Rosata was sourced from our Myrrhee Vineyards.

Winemaking

The fruit was machine harvested in the night and left in the bins for 24 hours. The must was allowed to just start to naturally ferment on the skins and then the clear juice was sucked out via a screen with no maceration of the skins. The juice completed fermentation over the next 6 weeks at a chilly 10 c and the finished wine was lightly fined and then bottled in late June.

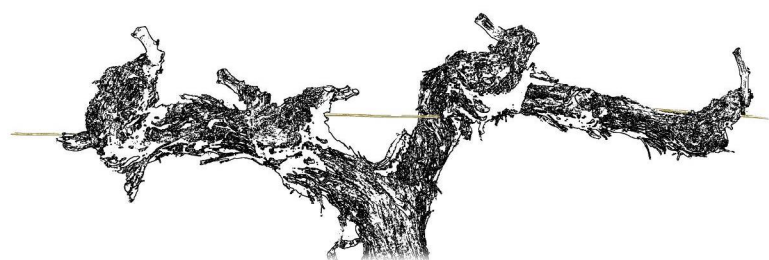
Wine Analysis

Alcohol 12.5% pH: 3.41 TA: 7.40 RS dry

Tasting note

Salmon pink in colour this years Rosata is a blend of Sangiovese Nebbiolo and Barbera. Each variety offering a subtle hint of its presence. Subtle fruit flavours are enhanced by the silky smooth texture of the palate. The wine lingers and finishes with crisp natural acidity. This style is a great companion to conversation, food and friends. Serve chilled or over ice!

The label artwork is by renowned Sydney artist Sophie Gralton. The piece is titled "The consant reminder"



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