

Sam Miranda

KING VALLEY

2017 BALLERINA ROSATO



The Wine

Salmon pink in colour this year's Rosato is a blend of Sangiovese, Nebbiolo and Barbera. With all varieties 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. More delicate in style than our previous release, this style is a great companion to conversation, food and friends. Serve chilled or over ice!

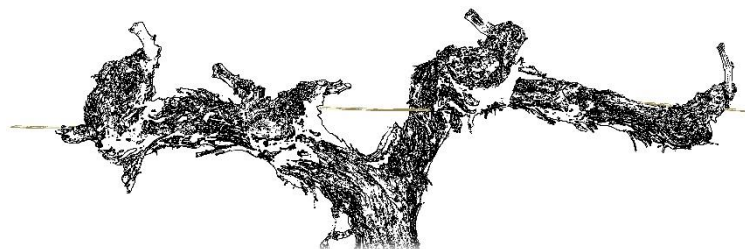
Winemaking

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 October.

Viticulture

Grown at our Myrree Vineyard in the Southern reaches of the King Valley At an altitude of 450m. The gentle sloping site has an East North Eastern aspect with East West row orientation.

Closure	Screw Cap
Winemaker	Sam Miranda
Grape Variety	Sangiovese, Nebbiolo and Barbera
Growing Region	King Valley
Date Bottled	October 2017
% Alcohol	11%



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