

2019 10X Rosé

Our Thoughts

A beautifully perfumed bouquet of Turkish delight, musk and rose petal sets the scene for this 10X spring release Rosé. Its savoury and textural palate is complemented by hints of watermelon and Campari leaving a crunchy yet lingering finish perfect for those warmer days

Vintage Comment

Lower than average rainfall and relatively standard temperatures over winter, and cooler temperatures in August and September, led to late budburst (our second latest) and flowering. However, above average temperatures and low rainfall during summer meant an early veraison and harvest. The period between flowering and veraison saw our warmest ever average minimum and second warmest maximums. Veraison to harvest was our fourth warmest maximums and our driest (47mm v 136mm average). Five days of above average temperatures at the beginning of harvest compressed the vintage further. Yields are normal and fruit quality is outstanding.

Harvest Date

Hand picked 29 February 2019

Winemaking

- whole bunch pressed
- transferred to old 228 litre French oak barrels
- 7 month aging in barrel with no bâtonnage to keep wines fresher and more taut
- Natural partial (47%) malolactic fermentation before bottling unfinned and lightly filtered



Alcohol

13.5% (8.0 standard drinks/750ml bottle)

Food Pairing

Crispy skin salmon with caramelised tomatoes, serve at 7-10°C

Best Drinking

2019-2022

Your Thoughts

