

# 2020 10X Rosé

## Our Thoughts

Showcasing delicate and fine detail from such a versatile grape variety, this Pinot Noir Rosé captures watermelon, mandarin peel and pink musk all in one glass.

## Vintage Comment

Lower than average rainfall and relatively standard temperatures over winter and cooler temperatures over Spring, led to late budburst and flowering (our latest on record).

A mild start to the Summer delayed fruit set followed by mild conditions over Autumn providing slower ripening and resulting in a later start to the vintage (2 weeks later than average).

Yields were reduced but those grapes that were picked were of good quality – great natural acidity and lovely flavours in our Chardonnay with the Pinot Noir benefitting from the long cool ripening.

## Harvest Date

Handpicked 13 March 2020 – 18 March 2020

## Winemaking

- whole bunch pressed
- transferred to old barriques for 5 months
- small amount of bâtonnage
- Natural partial (55%) malolactic
- fermentation before filtered and lightly fined



## Alcohol

12% (7.1 standard drinks/750ml bottle)

## Food Pairing

Rottneest Island scallops lightly seared with a seaweed butter, serve at 7-10°C

## Best Drinking

2020-2023

## Your Thoughts

