

Ten Minutes by Tractor



2021 10X Rosé

Our Thoughts

Featuring candied orange, rose petals and pickled ginger, this fleshy wine has a desirable earthiness that pulls you in. While the savoury notes dominant the mouthfeel, every now and then a pop of watermelon comes up and brings you to that taste of summer.

Vintage Comment

Moderate temperatures throughout a wet spring and into flowering resulted in healthy canopies with slightly lower than average yields.

Above average rainfall over the Summer due to La Niña was moderated by dry spells and moderate temperatures resulted in slower ripening. High levels of acidity were retained along with a lovely concentration of flavour, fine detail and precision.

Harvest Date :: Yield

Hand picked 2 March 2021 :: 2.9t/ha

Vineyards :: Clones

Coolart Road :: 115

Brix :: pH :: TA

21.32 :: 3.25 :: 7.5g/L

Winemaking

- Handpicked fruit was whole bunch pressed to stainless steel and older barriques to complete fermentation.
- A small portion was kept as a whole bunch ferment to incorporate some carbonic maceration before being pressed off early.
- Natural partial (97%) malolactic fermentation before bottling unfinned and filtered.

Aging :: Oak

4 months :: stainless steel and 6 year old French barriques

Finished residual sugar :: pH :: TA

1.1 :: 3.32 :: 5.2g/L

Alcohol

12.5% (7.4 standard drinks/750ml bottle)

Production

22 July 2021 :: screwcap

Food Pairing

Pan fried ocean trout with fresh spring vegetables :: serve at 10-13°C

Best Drinking

2021-2023

