

2020 10X Rosé

Our Thoughts

Showcasing delicate and fine detail from such a versatile grape variety, this Pinot Noir Rose' 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

