# 2022 10X Rosé

### **Our Thoughts**

A perfumed and enticing Pinot Rose with a touch of spice, this wine has flavours of crunchy cranberry fruit, citrus and orange peel with an elegant mineral and savoury edge. A fresh and vibrant wine, ready to be enjoyed now, and in the warmer months ahead.

## **Vintage Comment**

The 2022 season started with a very wet and variable spring, resulting in poor flowering, small bunches and reduced yields across many sites. However, the exceptional summer and autumn months to follow provided perfect ripening conditions that generated great concentration and striking flavours across all varieties

Harvest Date: Yield

Hand-picked :: 2.3.22- 4.4.22 :: 4.0t/ha

Vineyards :: Clones

Selected parcels of Pinot Noir from our Coolart  $\operatorname{\mathsf{Rd}}$ 

vineyard and "up the hill" sites

Brix :: pH :: TA

21.96 - 22.5 :: 3.22 - 3.30 :: 6.5 - 8.2g/L

## Winemaking

Selected parcels were hand picked, chilled overnight and gently whole bunch pressed to stainless steel. The juice was then racked to a selection of old oak barriques, with a component left in stainless steel for a natural fermentation.

Once dry, the wine undertook partial malolactic fermentation until a desired level was reached. The wine was then lightly fined and filtered before bottling.

Aging :: Oak / Stainless steel

4 months :: old French barriques

#### Finished wine

Residual sugar 0.32.g/L :: pH 3.24 :: TA 5.9g/L

45% Malo lactic fermentation

#### Alcohol

13.0% (7.7standard drinks/750ml bottle)

## Production

Bottled July 2022 :: screwcap

## **Food Pairing**

Watermelon and feta salad with mint and black pepper

**Best Drinking** 

2022-2025



