



## Tasting Notes 2011 10X Rosé



Vintage	A vintage characterised by never ending rain, cool temperatures (particularly around budburst and in the critical months from veraison to harvest) and consequently very high disease pressure (powdery mildew, downy mildew and botrytis). We lost some of our grapes to disease, there is only so much good canopy control and good fruit exposure can contribute in such a vintage, but those that picked were of good quality – great natural acidity and lovely flavours in our Chardonnay with the Pinot Noir benefitting from the long cool ripening.
Brix :: pH :: TA	21.7° (12.1° Baumé) :: 3.55 :: 6.9 g/l
Vineyards :: Clones	Coolart Road [C Block] :: 115 Pinot Noir
Harvest date :: Yield	Hand picked 29 March 2011 :: 4.23 tonnes/ha (1.7 t/acre, ~25.4hl/ha)
Winemaking	The grapes were hand harvested and on arrival at the winery, destemmed to holding vessels for 22 hours on skins. The grapes were then pressed and the juice transferred to old French oak barriques before a spontaneous wild ferment. No malolactic fermentation and the wine spent 2 months in barrique and then transferred to tank before being bottled without fining.
Winemakers	Richard McIntyre & Martin Spedding
Aging :: Oak	2 months :: old French oak barriques
Malolactic	None
Residual sugar	Dry (0.25 g/l)
Finished pH :: TA	3.56 :: 6.4 g/l
Alcohol	12.5% (7.4 standard drinks/750ml bottle)
Production	366 cases :: bottled 16 September 2011 :: screwcap
Release date	1 October 2011

### TASTING NOTES

More than in many other wine styles, the colour of a rosé is of the utmost importance. Too lurid and it, however unfairly, promises a similarly vulgar flavour profile; too pale and one might feel the entire purpose of the style is missed. For a rosé should, above all, convey the sort of joy that wine drinking ought always to provide but, perhaps too often, fails to do. This Pinot Noir rosé absolutely hits the mark. It's best described as salmon; distinctively pink without being in any way neon-like.

The aroma immediately marks this as a more serious rosé. It's quite savoury and definitely fresh, communicating a complex aroma profile of musk, crunchy berries, juicy watermelon skin and more textural, spicy characters too. It's altogether more than one generally expects of a rosé, and entirely the better for it.

The palate is supple and generous, with just enough structural bite. The balance between savoury and sweet demonstrated by the aroma carries through to the flavour profile, and it's key to this wine's interest; the palate constantly moves between luscious hints of sweet fruit and the adult satisfaction of savouriness. Hence, it never cloy, or becomes too much of a single thing. More light strawberries (including stems), brown spice and snapped twig. Mouthfeel is a highlight, a luxurious fullness providing substance to the relatively ethereal flavours, even as acid maintains freshness and shape. The finish is all about lingering freshness. A rosé for grown ups.

Food :: Temperature	Drink with a revisionist prawn cocktail, where the sweetness of the fruit should bring beautiful prawns to life. Serve at 7-10°C.
Best drinking	Now-2013