



## Tasting Notes 2017 10X Rosé



**Vintage** Following an average rainfall and relatively warm winter, it was again the spring weather leading up to flowering which caused issues. October was our third wettest on record (96mm v 62mm average) and November saw our second coldest maximum and minimum temperatures (19.3° v 20.9°, 9.6° v 10.9°), consequently the budburst interval (budburst-flowering) was our longest ever – 87 days v an average of 75 days – and flowering was our latest ever (5 December v our 21 November average). In the end, due to the excellent February and March, hang time (budburst-harvest) was average – 205 days v an average of 204 days – and harvest date was close to average – 1 April v an average of 29 March. Yields are down because of the problems around flowering but summer and early autumn saw long, slow ripening – perfect for our Pinot Noir and Chardonnay.

**Vineyards :: Clones** Kentucky (62%), Judd (38%) :: 777 (xx%), D2V5 (xx%), MV6 (xx%)  
**Harvest date :: Yield** Hand picked 21-30 March 2017 :: 3.85 tonnes/ha (1.6 t/acre, ~23.1hl/ha)

**Brix :: pH :: TA** 22.0° (12.2° Baumé) :: 3.40 :: 5.7 g/l

**Winemaking** Grapes hand-harvested in late March and on arrival at the winery the grapes were whole bunch pressed directly to old French oak barriques before a spontaneous wild ferment. Complete malolactic fermentation and the wine spent 7 months in barrique. The wine was then transferred to tank before being bottled unfinned and filtered.

**Winemakers** Sandro Mosele

**Aging :: Oak** 7 months :: old French oak barriques

**Malolactic** Complete

**Residual sugar** Dry (0.40 g/l)

**Finished pH :: TA** 3.58 :: 4.9 g/l

**Alcohol** 13.5% (8.0 standard drinks/750ml bottle)

**Production** 479 dozen :: bottled 3 October 2017 :: screwcap

**Release date** October 2017

**TASTING NOTES** Carefully balancing vitality and delicacy, this pale, water pink coloured rosé flirts with strawberry Pinot Noir fruit and musk, before moving into strawberries and cream, the acidity cutting through the generous middle to tighten things up considerably. There's a real push-pull between textural, barrel matured softness and then acid freshness, the final wine still quite shy in the scheme of things. A fresh, yet savoury style of cool rosé with more weight than most.

Andrew Graham [December 2017, commissioned by TMBT]

**Food :: Temperature** Steamed garlic herb mussels. Serve at 7-10°C.

**Best drinking** 2017-2020

### REVIEWS