Tasting Notes   2018 10X Rosé

Vintage	Heavier than normal winter rains and cooler temperatures delayed budburst (our second latest) but warmer spring weather resulted in perfect conditions for flowering leading to very good fruit set and promising high yields. In fact, particularly down the hill, crop adjustment was required to ensure even maturity and high quality outcomes. Grapes matured with optimum sugar, flavour and tannin development resulting in high quality parcels from all sites. It was our third earliest harvest, leading to our shortest ever hang time (budburst-harvest 179 days against an average of 203 days).
Vineyards :: Clones	Judd (52%), Coolart (48%) :: 777 (52%), Abel (24%), Pommard (24%)
Harvest date :: Yield	27 February-18 March 2018 :: 6.0 tonnes/ha (2.4 t/acre, ~36.0hl/ha)
Brix :: pH :: TA	23.4-23.8° (13.0-13.2° Baumé) :: 3.38-3.56 :: 6.75-7.5 g/l
Winemaking	Grapes hand-harvested from late February to mid March. The grapes were whole bunch pressed directly to old French oak barriques before a spontaneous wild ferment. Complete malolactic fermentation and the wine spent 5 months in barrique. The wine was then transferred to tank before being bottled unfined and filtered.
Winemakers	Sandro Mosele, Martin Spedding
Aging :: Oak	5 months :: old French oak barriques
Malolactic	Complete
Residual sugar	Dry (<0.1 g/l)
Finished pH :: TA	3.46 :: 5.5 g/l
Alcohol	13.5% (8.0 standard drinks/750ml bottle)
Production	526 dozen :: bottled 17 August 2018 :: Screwcap
Release date	September 2018

TASTING NOTES

The very definition of a savoury rosé. Nutty, complex and finely textural, the style here takes its cues from grower Champagne rather than your usual pale and flavourless Provence pink. Driven by tangy strawberry fruit offset by an oxidative edge and firm phenolic grip, it's a complex rosé that only grows in the glass.

Andrew Graham [October 2018, commissioned by TMBT]

Food :: Temperature	Crispy skin salmon with caramelised tomatoes. Serve at 7-10°C.
Best drinking	2018-2021

REVIEWS