

ALTERNATUS



2017 Rosé

McLAREN VALE

VINEYARD

Sourced from carefully selected vineyards within the stunning region of McLaren Vale, each bringing its own unique attributes to the varieties grown there. The Tempranillo is from a vineyard on the outskirts of the small town of Willunga. The Grenache comes from two vineyards - Blewitt Springs with its sandy soils and Hawthorn Ridge with heavier, more fertile alluvial soils, whilst the Certified Organic Graciano is grown on the Hill Edge vineyards of Jock Bosworth and the Carignan from our own Certified Organic Angove Warboys Vineyard.

The 'new' variety in this years blend, Vermentino, came from the long time growers, the Oliver family, in the Seaview sub region.

WINEMAKING

This is our take on a Spanish inspired Rose - a blend of Grenache (36%) Tempranillo (26%) Vermentino (18%) Graciano (10%) and Carignan (10%). A number of techniques were utilised in crafting this Rose. The Grenache, Tempranillo and Graciano components was gently pressed after 4 hours of skin contact to extract a little colour and the delicate flavours and aromatics. The Tempranillo and Graciano were co-fermented to bring these two varieties together as early in the winemaking process as possible. The Carignan component was made using the traditional Saignee or 'Bleed Off' from a red wine ferment. Blending was great fun with the percentages of each variety challenging the winemaking team to ensure the flavour was perfect. The wine was bottled with no fining and a light filtration.

TASTING NOTES

COLOUR	Salmon pink with purple hues
AROMA	Lifted strawberries and cream, raspberries with hints of spice and briar leaf.
FLAVOUR	A refreshing dry, zesty palate showing lovely bright fruits, complexity and good length.
CELLAR POTENTIAL	2019

HAVE IT WITH ...

Antipasto, Seafood, Tapas.