



# Naturalis ORGANIC

**2020 ROSÉ**  
SOUTH AUSTRALIA



## VINEYARD

The Shiraz (95%) and Sauvignon Blanc (5%) grapes for this wine have been carefully nurtured in our Certified Organic Nanya Vineyard near Paringa, South Australia. The free draining loam over limestone soils, copious sunlight, warm days and cool nights provide ideal conditions for cultivating flavour packed organic grapes.

We view the vineyard as more than just the source of our grapes. It is a holistic system of interconnected organic prosperity. The vine is important, but it is the health of the entire environment that provides the best tasting grapes.

At no stage during the grape growing and winemaking of Naturalis Organic wines have we used any synthetic pesticides, herbicides, fungicides, fertilisers or inputs of any kind. Everything we use comes from nature, pure and clean.

## WINEMAKING

Organic Shiraz grapes were picked in early February with good sugar and flavour ripeness but also some crunchy acidity. After a short period "on skins" the slightly pink free-run juice was extracted using delicate membrane presses at our Certified

Organic winery and transferred to cooled tanks. Fermentation was initiated after a short period of settling to remove any heavy solids. Once fermentation was complete the wine was racked off the yeast lees and a dash of fresh organic Sauvignon Blanc was added to give some zing to the palate. This inviting organic wine has then had minimal handling prior to filtration for bottling at our Certified Organic winery.

## TASTING NOTES

Light blushing pink. Aromas of blueberry, strawberry and a hint of lime precede a full flavoured palate that finishes with crispness and length.

**Cellaring** A "drink young" style

**Goes with** A [Crispy skinned Salmon](#) or [Japanese tofu ramen](#)

**Certified Organic Wine**

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