



# 'Salsa' Barossa Valley Rosé 2007



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A new addition to the portfolio is our 2007 'Salsa' Rosé. This wine is a blend of Grenache, Mataro and Shiraz.

The fruit is grown specifically for Rosé - not bled off of other ferments - in order to retain as much natural acidity and freshness as possible.

The parcels of juice were pressed off skins and wild fermented in older hogsheads.

Once ferment was completed the wines were left on lees in barrel for about 3 months, with twice weekly stirring.

It is reasonably dry in terms of sugar (about 6g/L RS) but the sweet grenache fruit characters and extended lees contact give a rich and luscious palate.

The nose begins quite creamy and round due to the lees aging, through which the spicy summer berry characters of the grenache and mataro shine through. The flavours follow the nose quite closely, with a complete palate, tight clean structure and zippy acid.

## Technical Data

Blend : Grenache, Mataro and Shiraz

pH : 3.22

TA : 6.45 g/L

Alc : 13.4% alc/vol

