



2020 Rose

Technical notes

Harvest dates: Oct.5 / Oct 15

Tonnes/hectare: 2.5-3 tonnes / acre

Average brix at harvest: 21.5 - 22.5

Finished wine analysis:

RS:1.0g/l TA:7.0 pH:3.40 alc./vol:12.7

Cases made: 1,500

Growing season summary:

A cool wet spring delayed the onset of growing season with a late budbreak of mid-May. This weather pattern continued for June with cooler temps slowing growth and fruit set. Our Okanagan summer switched on in July with hot temperatures and dry weather taking a consistent hold until well into September. Combining this strong summer weather pattern and a naturally low crop level, we were set up for ripe flavours and deep skin pigmentation heading into the winemaking season.

Winemaking approach:

Stainless Steel fermentation - Fermented in 2 vessels, ranging from 7000L – 10000L in capacity. 65% destemmed/crushed and held cold at 6c for 48 hours before pressing juice from skins. Clean juice racked again after 24 hours off gross lees to stainless steel fermentation tank. 35% destemmed and soaked in press overnight, pressed and settled before racking clean juice to fermentation tank. Inoculated with selected yeast strains and cool fermented at controlled temperatures between 16c-18c.

Tasting Notes

Cotton Candy Pink, vibrant colour.

Pronounced, bright aromas of Strawberry, Vanilla, Watermelon and Cherry.

Medium bodied palate, dry, bright acidity, with a present mouthfeel from skin contact. Flavours of Strawberry and cherry crème brulee.

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