



2021 Rose

Technical notes

Harvest dates: Sept. 13th-27th Crop size: 2.5-3 tonnes / acre Average brix: 23.0
RS: 1.0g/l TA: 6.2 pH: 3.50 alc./vol: 13.2 Cases made: 1,500

Growing season summary:

The weather of this growing season was very warm and dry. Little rain was had all season long, from budbreak to picking, and the temperatures were consistently warmer than average, with plenty of sunlight. This climate led to advanced ripening at all vine growth stages, two to three weeks ahead of their usual pace. Picking was no different with some varietals coming into the winery one month ahead of the previous year. These conditions led to great fruit ripeness, giving great depth of flavours and colour.

Winemaking approach:

Pinot Noir is destemmed and crushed into temperature-controlled tanks, where it's held below 6 Celsius for 24 hours, just long enough to extract a minimal amount of colour from the skins and achieve a light pink hue, and cold enough to prevent fermentation. Juice is then separated from the skins and fermented in temperature-controlled stainless-steel tanks, at 16-18 Celsius, until dry.

Tasting Notes

Electric pink hue

Classic aromas of strawberry, red cherry, cranberry and vanilla.

Dry, very juicy, with bright flavours of cherry and watermelon, and finishing with almond pastry.

March 17, 2022