



www.wicksestate.com.au

2016 Pinot Rosé

ADELAIDE HILLS

VINEYARD

After an eight year hiatus, the wheels have turned full circle and we have produced another Rose but significantly we decided that Pinot Noir should be our focal variety. Perfected suited to the Cool Climate wines of the Adelaide Hills, Pinot Noir is delicate yet fragrant and displays a charming depth of colour when produced into a Rose. The Pinot Noir fruit was sourced from our Estate Vineyard at Woodside, with the D5V12 clone making up the greater portion of the pick whilst a small amount of MV6 was supplemented to provide extra tannin density and mid-palate weight.

WINEMAKING

Harvested on the 10th of March, the Pinot Noir was selectively harvested from predominantly our D5V12 clone, with a small amount of MV6 also utilised to provide extra tannin density and mid-palate weight. The fruit was chilled then gently pressed after 2 hours of skin contact, with the bright salmon pink juice free run retained in stainless tanks. This fine free run component was then fermented cool over a two week period almost to complete dryness. The subtle amount of residual sugar retained in this wine perfectly balances the crisp natural acidity and fragrant aroma profile.

TASTING NOTES

COLOUR	Bright salmon pink.
AROMA	Exhibits lifted varietal notes of rose petals, Turkish delight and strawberry.
FLAVOUR	Whilst maintaining a pristine acid balance and restrained tannin profile with pure and vibrant Pinot Noir characters.

TECHNICAL DATA

Alcohol vol: 12.7%
Total Acidity: 6.21 g/L
pH: 3.23
Residual Sugar: 2.4 g/L

CELLAR POTENTIAL 3 years.

HAVE IT WITH ...

Salmon carpaccio and dill vinaigrette hors'deuvres or fresh crispy fried whole Snapper served with a Thai style chilli and lime sauce.

