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2017 Pinot Rosé

ADELAIDE HILLS

VINEYARD

Perfectly suited to the Cool Climate 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 D4V2 and MV6 clones making up the greater portion of the pick. The D4V2 clone exhibited great aromatic fruit lift whilst the MV6 helped deliver red fruit and texture to the palate, with a small amount of D5V12 also supplemented in provide further flavour complexity. The D4V2 and D5V12 clones (often used in sparkling wine production) in particular exhibit lifted varietal notes of rose petals, Turkish delight and strawberry whilst maintaining a pristine acid balance and restrained tannin profile.

Wonderfully fragrant and elegantly textured, this Rose reflects pure and vibrant Pinot Noir characters.

WINEMAKING

Harvested on the 17th of March, the Pinot Noir fruit was chilled then gently pressed after 2 hours of skin contact, and all barring two barrels worth of the bright salmon pink juice free run was retained in stainless. This fine free run component was then fermented cool over a two week period almost to complete dryness. The two barrels were fermented warm on lees and were then back blended aiming to build complexity and texture in a subtle manner. The finely judged 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: 12.1%
	Total Acidity: 7.1 g/L
	pH: 3.29
	Residual Sugar: 2.5 g/L

CELLAR POTENTIAL Designed to be enjoyed early and best consumed within 36 months.

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.

