

shadows x



TASTING NOTES

2020 Minnow Rose

Harvest date	March 2020
Vineyards	Werribee 80% Pyrenees 20%
Viticulture	Moderate rains over winter and spring meant modest vegetative growth in our dry grown Werribee Minnow vineyard, but consistently warm temperatures meant fruit was harvested with great flavour and concentration. The Pinot Noir and Cinsault had superb aromatics, with the Mourvedre and Syrah giving lovely texture and depth. The Grenache (from the Pyrenees) adds an extra spice element to the wine.
Winemaking	Hand harvested fruit was immediately gently whole bunch pressed to give minimal colour and tannin extraction. Wild fermentation occurred in older French barrels. The wine rested on lees to relax and unwind for five months prior to assemblage and bottling in September 2020.
pH	3.45
Titrateable acidity	5.5 g/L
Alcohol	13.7%
Residual sugar	1.5g/L
Colour	Pale penny copper with hints of salmon.
Bouquet	Peaches and cream, liquorice, mandarin flesh and hints of complexing nutmeg spice.
Palate	A generous mouth filling palate shows rich peaches and cream that flows on and on. The high pH gives the wine lovely mouth-coating texture and warmth. The palate is long and flowing with oodles of flavour. The fine lacy tannins frame the wine and the fine acidity keeps the palate fresh and crunchy.
Cellaring	Drink now
Food match	Avocado on toast with smoked Salmon, Pork Banh Mi.
Release date	November 2020