

BROWN BROTHERS MILAWA VINEYARD Tasting Notes

2020 Brown Brothers Origins Series Dry Rosé

Release date - 23/11/2020

The Wine

The Brown Brothers Origins Series Dry Rosé shows a vibrant salmon pink colour in the glass. The nose is bright with fresh watermelon, ruby grapefruit and citrus notes. A dry, refreshing palate that is mouth-watering and morish. Serve well chilled and drink while young and fresh.

The Grape Variety

Dry rosé wines have graced the tables of casual summer dining for centuries. The spiritual home of rosé is southern France. Spain and Italy make extensive volumes of rosé from a number of different varieties. Rosé can come in an array of colour and flavours. The consistent quality of good dry rosé is the refreshment value and want for more once the bottle is finished.

Technical Description

The 2020 Origins Series Dry Rosé is from a combination of sites including our Heathcote and Mystic Park vineyards in Victoria. The grapes were harvested from mid-February to mid-March. A short time in contact with the red skins was undertaken to ensure a light pick blush colour. It was bottled with an alcohol of 13%.

Serving Suggestions

Best served with an ice bucket, sunny days and great friends the Origins Series Dry Rosé is the perfect aperitif. An excellent choice with fresh seafood - think Vietnamese prawn skewers, smoked trout bilinis with crunchy summer salads. Also perfect with a watermelon and berry fruit plate and lighter cheese like brie.

Related Wines

Tarrango; Pinot Noir

