



ROSE

2021



GRAPES McLaren Vale, South Australia



Grenache
Vermentino

Doole Vineyard, Tatachilla

CHARACTERISTICS



Strawberries



Boiled lolly



Red berries



Fairy floss

FRUIT	●	●	●	●	●
BODY	●	●	●	●	●
TANNIN	●	●	●	●	●
ACIDITY	●	●	●	●	●
OAK	●	●	●	●	●
COLOUR	Blush pink with a rose gold hue				

WINE MAKERS COMMENTS

The fruit for DOWIE DOOLE Rosé is sourced from our Doole vineyard. This vineyard is only 4kms from the ocean, creating a Mediterranean climate, ideally suited to growing wine grapes for this Provence style Rosé.

Free-run juice from fruit from our 1965 planted old vine Grenache block. It is combined with the pressing juice from fruit from our Doole Vineyard Vermentino block. These varieties complement each other; Grenache offers lifted aromatics and fruit, the Vermentino adding texture and acidity.

The combined Grenache/Vermentino juice was then settled cold, racked and fermented using an aromatic yeast. Fermentation was conducted at low temperature to preserve the delicate aromatics and took just over three weeks to complete. Post-fermentation, the wine was sulphured immediately to prevent malolactic fermentation, maintaining the wine's natural acidity. The wine was then aged on yeast Lees for three weeks and stirred daily to add subtle texture to the palate.

Grenache fruit shines on the nose with strawberries and fairy floss characteristics, with the Vermentino's natural acidity adding texture and length to the wine.

VINIFICATION

