

ROSEHILL SHIRAZ



Region: Hunter Valley, NSW

Winemaker: Adrian Sparks

Growing Conditions

Little rainfall and a warm winter resulted in early bud burst for the region. The region recorded lower than average rainfall throughout the growing season resulting in an early vintage. Fruit quality was high with no disease pressure. With crops being slightly lower than average, harvest was around 8 days earlier than normal, with pristine fruit showing great intensity.

Colour

Deep purple with vivid violet hues.

Aroma

Intense red forest fruits, plum, subtle spice and the iconic Rosehill florals.

Palate

Plummy and perfectly medium-bodied. Ripe red fruits dominate the fore, but a tight tannin structure brings balance with subtle spice.

Vinification/Maturation

Hand picked, destemmed and chilled to open top fermenters. A short cold soak followed by inoculation and pumpovers 3 times daily. Pressed off just prior to dryness and racked to tank before undergoing malolactic fermentation. The wine was then racked to 20% new French puncheons for maturation and blended and bottled after 9 months in oak.

Alcohol/Vol 14.0%