

2019 BULLOAK rosé

- Colour:** Attractive rose gold.
Aroma: Wild strawberry and raspberry with floral undertones.
Palate: Strawberry, citrus and subtle cherry with a refreshing finish.

Winemaking:

The grapes were de-stemmed and crushed with the juice drained off directly to provide a delicate pink juice. The juice was then fermented cold in stainless steel using an aromatic yeast strain. A small amount of residual sugar was left in the wine to balance the acid on the palate. Some Pinot Grigio was back blended to add freshness and optimal colour. The wine was bottled early to maximise flavour and freshness.

Vintage:

The vintage 2019 growing season was one of the driest on record. Controlled winter watering and careful monitoring of vine stress levels was key to a successful crop this year. Temperatures tended to be cooler in spring and early summer which caused a slower start to the season, as temperatures began to rise in late Jan early Feb ripening moved along a little quicker and the team were grateful the vines had sufficient canopies to protect the fruit through to maturity. The reds from this vintage show excellent depth of colour and fabulous tannins, whilst the whites display a rich array of aromatics and bright fresh fruit flavours

Food Match:

Tuna nicoise salad, herbed roast chicken or vegetarian linguini

- Vintage:** 2019
Varietals: Shiraz, Sangiovese & Pinot Grigio
Region: Murray Darling
Harvest: Feb 2018
Cellaring: Best enjoyed young
Alc/Vol: 12.5%
pH: 3.3
Acidity: 5.2g/L

