

La Boheme Act Two Pinot Rose 2015



Category:	WINE
Style:	RED WINE
Variety:	ROSE
Region:	VICTORIA
Vintage:	2015
Volume:	750ml
Vineyard:	Produced from Yarra Valley grapes, 2015 was a mild season with good spring rain and relatively dry February and March. Crops were good with excellent colour and flavour.
Vinification:	Fruit is harvested and pressed immediately. We are looking for lots of flavour in the juices. The pink juice is settled overnight and racked to small casks and allowed to ferment with indigenous yeast. The casks get a little stirring of lees at the end of fermentation and undergo complete malolactic fermentation to give creaminess and complexity. Fermented in both tank and cask. Four weeks on lees post fermentation for additional creaminess, complexity and aromatics. Gentle handling and minimal
Appearance:	Pale salmon pink
Bouquet:	Creamy brioche like aroma, classic strawberry, hints of marzipan, gently aromatic
Palate:	Dry, textural, some grip, moorish
Cellaring:	Drink now or keep fo
Food Match:	SEAFOOD/DESSERT

Technical Analysis:

Alcohol:	12.70%	pH:	3.55
Residual Sugar:	2.5g/L	Packaging:	1 x 750ml
Titrateable Acidity:	5.2g/L	Hancocks Product:	20946