

GRANT BURGE Pinot Rose 2018

Category:	WINE			
Style:	RED WINE			
Variety:	ROSE			
Region:	BAROSSA			
Vintage:	2018			
Volume:	750ml			
Vineyard:	The 2018 vintage saw an unusually dry Summer and early Autumn. The low disease pressures associated with dry, warm conditions coupled with the cool night-time temperatures allowed the vines to produce fruit with exceptional character and flavour - vibrant, balanced and lower alcohol style. The grapes were machine picked in the coolest part of the night and gently destemmed without crushing. Only the free drain juice was used. After chilling and racking off heavy sediments, the juice was treated with Stabulation - the process of leaving the whole juice on its lees for an extended period (15-30 days) with occasional agitation.After fermentation, the wines were blended with yeast lees for maturation and left on yeast lees for as long as possible prior to bottling.			
Vinification:				
Appearance:	Pale blushing pink			
Bouquet:	A complex bouquet of cinnamon, cardamom, allspice and star anise balanced by dried rose petals, pink grapefruit and freeze-dried raspberries, underlay with the aromas of fresh-cut strawberries with lashings of heavy cream. Sugar-dry yet richly flavoured with a creamy mid palate of strawberries and cream, drawn through to a long lingering finish by a combination of steely acidity and fine, textural phenolic. CHICKEN/SEAFFOOD			
Palate:				
Food Match:				
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Alcohol:	13.20%	pH:	2.97	
Packaging:	1 x 750ml	Titratable Acidity:	6.7	
	Style: Variety: Region: Vintage: Volume: Volume: Vineyard: Vinification: Souquet: Bouquet: Palate: Food Match: Food Match:	Style:RED WINEVariety:ROSERegion:BAROSSAVintage:2018Volume:750mlVineyard:The 2018 vintage early Autumn. The dry, warm condition temperatures allow exceptional charan lower alcohol styleVinification:The grapes were the free drain juice off heavy sedimer Stabulation - the grapes were the free drain juice off heavy sedimer Stabulation - the grapes were the free drain juice off heavy sedimer Stabulation - the grapes were the free drain juice off heavy sedimer Stabulation - the grapes were the free drain juice off heavy sedimer Stabulation - the grapes were the free drain juice off heavy sedimer Stabulation - the grapes were the free drain juice off heavy sedimer Stabulation - the grapes were the free drain juice off heavy sedimer Stabulation - the grapes were the free drain juice off heavy sedimer Stabulation - the grapes were the free drain juice off heavy sedimer Stabulation - the grapes were the free drain juice off heavy sedimer strawberies for marked and freeze-dried graphAppearance:Pale blushing pintPalate:Sugar-dry yet rich strawberries and graph ingering finish by textural phenolic.Food Match:CHICKEN/SEAFFAlcohol:13.20%	Style:RED WINEVariety:ROSERegion:BAROSSAVintage:2018Volume:750mlVineyard:The 2018 vintage saw an unusually dry searly Autumn. The low disease pressure dry, warm conditions coupled with the contemperatures allowed the vines to produce exceptional character and flavour - vibrational character and flavour - vibrational character and flavour - vibration off heavy sediments, the juice was used. After chilling off heavy sediments, the juice was treated Stabulation - the process of leaving the views to gravity destremed without the free drain juice was used. After chilling off heavy sediments, the juice was treated Stabulation - the process of leaving the views used long as possible prior to bottling.Appearance:Pale blushing pinkBouquet:A complex bouquet of cinnamon, cardam star anise balanced by dried rose petals and freeze-dried raspberries, underlay we fresh-cut strawberries and cream, drawn through lingering finish by a combination of steel textural phenolic.Palate:Sugar-dry yet richly flavoured with a creat strawberries and cream, drawn through lingering finish by a combination of steel textural phenolic.Food Match:CHICKEN/SEAFFOODTechnical Amalysis:N. 13.20%PH:	

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