



GRANT BURGE  
HONOURING THE 1865 PIONEER

# GRANT BURGE

## Pinot Rose 2018



<b>Category:</b>	WINE		
<b>Style:</b>	RED WINE		
<b>Variety:</b>	ROSE		
<b>Region:</b>	BAROSSA		
<b>Vintage:</b>	2018		
<b>Volume:</b>	750ml		
<b>Vineyard:</b>	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.		
<b>Vinification:</b>	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.		
<b>Appearance:</b>	Pale blushing pink		
<b>Bouquet:</b>	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.		
<b>Palate:</b>	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.		
<b>Food Match:</b>	CHICKEN/SEAFOOD		
<b>Technical Analysis:</b>			
<b>Alcohol:</b>	13.20%	<b>pH:</b>	2.97
<b>Packaging:</b>	1 x 750ml	<b>Titrateable Acidity:</b>	6.7
<b>Hancocks Product:</b>	26413		