

KYLIE MINOGUE WINES

Rose 2020



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| Category: | WINE | | |
| Style: | RED WINE | | |
| Variety: | ROSE | | |
| Region: | SOUTHERN FRANCE | | |
| Vintage: | 2020 | | |
| Volume: | 750ml | | |
| Vineyard: | The grapes are sourced from the sundrenched southern French coast. Cooling sea breezes help to keep grapes in optimum health and allow the development of expressive aromas and bright acidity. Conventional guyot and goblet vine training. | | |
| Vinification: | Grapes are night harvested to protect from oxidation and preserve aromas. After destemming, the grapes are gently pressed and then processed through static racking. Fermentation is maintained at a cool temperature to preserve freshness. Matured in stainless steel tanks for 3 months on its fine lees to add texture and complexity | | |
| Appearance: | Beautifully pale pink shade | | |
| Bouquet: | Alluring aromas of fresh summer berries and white blossom. | | |
| Palate: | Refined and refreshing on the palate with a fruity, crisp finish. | | |
| Food Match: | CHICKEN/SEAFFOOD | | |
| Technical Analysis: | | | |
| Alcohol: | 12.50% | Residual Sugar: | 4.3 |
| Packaging: | 6 x 750ml | Hancocks Product: | 29684 |