



KEW 2006 Wild Rosé

Description:

The delicate fragrance of strawberries and cherry blossom greet the senses before this wine expresses itself on the palate. Flavours of pale pink cherry and hints of cream lead into an elegantly structured wine with a fresh lingering finish. The use of wild yeasts for fermentation adds complexity and texture to this wine, giving depth to the delicate flavours and aromas that have been carefully extracted using cool temperatures.

This wine will complement dishes such as seared tuna, fresh summer salads, and delicately flavoured cheeses.

Viticulture:

The Merlot grown on the KEW vineyard is spur pruned and VSP trained. This stimulates even bud burst and ripening. The vines are planted as two metre rows, with two metres between plants. The fruit for the Rosé is harvested from the youngest Merlot vines on the property, which exhibit more delicate flavours than older Merlot vines from other soil types on the vineyard.

Analyses at harvest, 31 March 06:

Brix: 21.68
pH: 3.53
TA: 7.125g/L

Winemaking:

The Merlot was crushed and destemmed to tank for cold skin contact to extract maximum flavour and aroma without excess tannin. After 5 days at 6 degrees, the fruit was pressed to tank, settled, and cool fermented with indigenous yeasts, giving complexity and wild fruit characters. Post ferment the wine was carefully fined before bottling.

Analyses at bottling:

pH: 3.30
TA: 5.7g/L
Alc: 12.5%
RS: 6 g/L