



KEW 2008 Wild Rosé

Description:

Vibrant watermelon pink, this Rosé is summer in a glass. Heady aromas of wild raspberries and sweet citrus blossom invite indulgence. Ripe pink berries immediately captivate the mouth, while the silky yet fresh palate continues to beckon. The remaining slight tingle of spice ensures and encore. Made with 75% Merlot and 25% Malbec.

Viticulture:

The Merlot and Malbec 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 Merlot 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, 11 April 2008:

Brix: 22.5
pH: 3.57
TA: 5.85g/L

Winemaking:

The Merlot and Malbec were crushed and destemmed directly to the press for cool skin contact overnight. The juice was gently pressed away from the skins the next morning before the day grew warm. Once in tank, the juice was chilled for 48 hours to settle, and then racked to warm for fermentation. Spontaneous ferment was allowed in half of the juice volume, while the remaining half was inoculated with aromatic yeast to aid maximum expression of red berries. Post ferment the wine was carefully fined and filtered before bottling.

Analyses at bottling:

pH: 3.58
TA: 5.475g/L
Alc: 12.5%
RS: 8 g/L