



KEW 2011 Wild Rosé

Description:

Eye catching bold pink, this wine shines in the glass. Evocative aromas of raspberries, cranberries and cream are then shown as vibrant flavours on the palate. Dangerously perfect for summer lunches, this wine has wonderful texture and balance of red berries and cream with a touch of sweetness. Hints of spice from the Malbec ensure it also partners well with rich fish dishes, duck and anything smoked. 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, 71st April 2011:

Brix: 22.7
pH: 3.53
TA: 6.525g/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: 3.68
TA: 5.55g/L
Alc: 13%
RS: 6g/L