

miles from nowhere

MARGARET RIVER



2017 ROSÉ

Appellation: Margaret River

Closure: Screw cap

Alcohol: 12.2%

Winemaking notes: The fruit for this wine was harvested in early April, three weeks later than in previous years. The grapes were harvested in the cool of the night to retain freshness. The red grapes were crushed and held on skins until the ideal colour extraction had been achieved before being lightly pressed under inert conditions. Following settling, each batch was racked, warmed and inoculated for fermentation in stainless steel vessels. Yeast strains that promote the natural berry characters were selected for fermentation. The ferments were held at a cool temperature around 13-14°C and lasted an average of 14 days. Once settled the wines were racked off gross lees and the individual components assessed and blended. The final blend was given a light fining before being filtered and prepared for bottling.

Cellaring: Drink now !

Appearance: : Salmon pink.

Nose: The nose is vibrant with lifted aromas of spring and summer red fruits - raspberries, strawberries and cherries with hints of rose petal and Turkish delight

Palate: The palate is rich with flavours of maraschino cherries, balanced with delicate hints of rose water and Turkish delight. The natural fruit sweetness of this wine is balanced by a lively mineral acidity and a dash of savoury spice.

Food Pairing: Crispy fish soft tacos with jalapeño sauce.

Allergens: Contains Sulphites. Fined with the aid of fish and skim milk products. Traces may remain.

