

# *miles from nowhere*

**MARGARET RIVER**



## **2018 ROSÉ**

**Appellation:** Margaret River

**Varietals:** Predominantly Shiraz

**Closure:** Screw cap

**Alcohol:** 13.0%

**Winemaking notes:** Early ripening Shiraz on sandy loam from our most Northern site. Harvested at a lower Baume to create a light pretty style with natural acidity.

Harvested in the cool of the night. The grapes were crushed and held on skins until the ideal colour extraction had been achieved before being lightly pressed under inert conditions. Fermented in stainless steel vessels. Yeast strains that promote the natural berry characters were selected. Cool fermentation temperatures. The final blend was given a light fining before being filtered and prepared for bottling.

**Cellaring:** Drink now !

**Appearance:** : Pale Salmon with warm blush of pink.

**Nose:** The nose is vibrant with lifted aromas of spring and summer red fruits - raspberries, strawberries, 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. 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.

