



ROSÉ

WINE SPECIFICATION

Vintage | 2018

Grape variety | 47% Shiraz, 40% Cabernet Sauvignon, 9% Merlot, 4% Cabernet Franc

Oak maturation | 10% in old oak

Typical analysis | 12.5% Alc/Vol

Release date | TBA

TASTING NOTES

Colour | Rose gold.

Aroma

Clean with strawberries and cream, raspberry, dried apricot, subtle nougat and dried flowers. There is a faint waft of savory oak with a hint of spice.

Palate

Long and light with a softly textured palate. There are flavours of strawberry, cranberry, sakura cherry blossom and spiced red apple leading to a soft long finish.

Food matches

A range of light dining cuisine, summer salads, delicate cheeses and cured meats.

Peak drinking | Drink now.

WINEMAKERS COMMENTS

Viticulture

Fruit is sourced from neighboring properties in the northern Yallingup sub-region of Margaret River. Direct input from Forester's viticulturist ensures well balanced canopies and crops are grown for the desired style. The 2018 vintage was a mild year in Margaret River, allowing plenty of time during February and March to ripen the fruit to our specification.

Winemaking

The grapes were harvested early in the morning, then sent directly to the winery for processing where the free run juice was separated from the skins immediately to limit colour and phenolic extraction. The very clean clarified juice was fermented at low temperatures with an inoculated yeast strain in stainless steel tanks. 10% of the wine was fermented in old oak barrels with a mix of inoculated yeast and wild fermentation. All barrels were stirred weekly until blending. The wine in tank was racked off yeast lees straight after completion of fermentation to keep the wine clean and in pristine condition. The resulting wines were blended to produce a clean, fruit driven rosé.

Storage/Bottling

Bottled under screwcap into a premium burgundy bottle.