



SHOTTESBROOKE *MERLETTE* ROSÉ

Vintage 2009 **Variety** 100% Merlot **Region** 100% McLaren Vale

Shottesbrooke is a small exclusive family owned vineyard and winery set in the eastern pocket of the beautiful and tranquil McLaren Vale, just 45 minutes from Adelaide. Magnificent views over the gum-studded vineyards, up to the rolling Willunga Hills, can be viewed from the award winning cellar door opened in April 1995.

A chilled rose is a great refresher on a summer day, by the glass with an alfresco meal or a picnic. We have produced a rose from Merlot, an ideal variety as the primary fruit flavours show mulberry and black cherry characters when picked at optimum ripeness.

Viticulture

The merlot vineyards were planted at Shottesbrooke in the early 1990's. The generous climate and ideal soils of McLaren Vale provide the vineyard with conditions to produce an excellent rosé with the depth of character and varietal definition.

Winemaking

The juice is removed from the skins after 32 hours contact time and before the onset of fermentation. This ensures sufficient flavour and colour extraction but without the tannin found in full-bodied dry red style. The juice is then fermented at cool temperatures as you would with a dry white wine.

Tasting Notes

Colour

Vibrant garnet red, promising bright fruit, a depth of colour that reflects the generous climate of McLaren Vale.

Nose

Lifted fresh fruit aromatics with hints of berries and cherries

Palate

Light, vibrant cherry and raspberry with crisp acid and long fruit flavour. A burst of freshness with no lingering sweetness.

Food Match

Ideal with Tapas, Asian and Mediterranean dishes. Great with Pizza.

Cellaring Drink now until 2011

Technical Details

Specific Gravity	0.9923	Sulphur Dioxide FREE	37ppm
Alcohol	13.5%	Sulphur Dioxide TOTAL	117ppm
Volatile Acidity	0.56g/L	Residual Sugar	3.6 g/L
Titrateable Acid	6.8g/L	pH	3.29

Bottling Date December 15th 2009

