



SHOTTESBROOKE

# Estate Series Grenache Rosé 2020

McLaren Vale



## BACKGROUND

*First planted by founder, Nick Holmes, over 30 years ago, Shottesbrooke takes its name from an estate in Berkshire, England, where Nick's grandfather was vicar of the parish from 1905 to 1926. Today, the people, the place and the soul proudly come together and are displayed within each carefully crafted wine that sits within the Shottesbrooke range.*

*With premium fruit sourced from carefully selected sites around McLaren Vale and the Adelaide Hills, the Estate Series proudly displays the fusion of hands-on vineyard practices with the passion we have for making wines of character and depth, whilst remaining true to the hallmark Shottesbrooke style of elegance and finesse.*

## Vineyards

Below average rainfall throughout 2019, coupled with dry, warm conditions during Spring/early Summer reduced the vigour of the vines and saw small berries produced. This came on the back of a rather low berry set, which was seen across a number of varieties due to high winds and unsettled weather experienced during flowering in late November.

Although the quality of fruit produced in 2020 is exceptional - the colours & flavours were intensified in the small berries - the drier growing conditions were challenging and saw overall harvest volume down on previous years.

The fruit for this wine was hand picked at optimal ripeness from one of our finest vineyards in McLaren Flat. The gentle nature of harvest, plus close proximity to our winery allowing rapid transport to crush, ensured that its fruit expression, freshness and natural acid profile were completely preserved.

## Winemaking

Throughout crushing and pressing, the fruit/juice was given a CO2 cover to prevent any hint of oxidation in the free-run juice. Only minimal skin contact was permitted during pressing to control phenolic extraction and ensure a beautiful vibrant colour was achieved.

The free-run juice extraction was halted early to reduce excessive tannin, and was sent to stainless steel tanks to ensure freshness was retained and fruit expression was enhanced. The additional pressings were filled into 2 year old French oak barrels (without being fined) to allow a natural ferment from the wild yeast to occur. Both parcels of wine remained on lees with daily bâtonnage to develop ideal mouthfeel and texture.

The wines were then racked and blended along with another small parcel of riper Grenache wine made from the same block to add extra palate weight and a delightful red fruit character.

## Tasting Notes

<b>Colour</b>	Pale pink with a vibrant rose hue
<b>Nose</b>	Enchanting aromas of summertime strawberries and sweet floral notes intertwine seamlessly, creating an attractive bouquet.
<b>Palate</b>	Delicate and light, this is a fresh, savoury style rosé with a crisp acidity and vibrant palate brimming with flavours of red raspberry and sweet spice.
<b>Cellaring</b>	Chill and enjoy straight away
<b>Food Match</b>	Seared scallops with lemon caper sauce & lightly roasted asparagus

<b>Alcohol</b> : 12.5%	<b>Harvest Date</b> : March 2020	<b>Bottling Date</b> : May 2020
<b>pH</b> : 3.29	<b>Titrateable Acidity</b> : 4.66 g/L	<b>Residual Sugar</b> : 2.1 g/L

PO Box 1270 Bagshaws Rd  
McLaren Flat SA 5171

P: 08 8383 0002 / F: 08 8383 0222

E: [admin@shottesbrooke.com.au](mailto:admin@shottesbrooke.com.au)

[www.shottesbrooke.com.au](http://www.shottesbrooke.com.au)