



SHOTTESBROOKE

Estate Series Grenache Rosé 2023

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

The 2022/2023 growing season was something of a rollercoaster. Winter rainfall in 2022 was again plentiful and vineyards began the season with a full soil moisture profile. Followed by a dry July and a wet October and a very wet November, conditions improved just after flowering commenced, reducing the risk of disease but crop sizes had already been impacted. The rest of the growing season was relatively dry, mostly adhering to the Long Term Average, and greatly reducing disease control worries. This provided great conditions for ripening with a cooler than average March suiting the requirements for wine varieties like Grenache, and with tonnes down, harvesting of high quality fruit took place in late March.

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 one-year-old French oak barrels (without being fined) to allow a natural ferment from the wild yeast to occur (80% tank, 20% oak). Both parcels of wine remained on lees with daily bâtonnage to develop ideal mouthfeel and texture.

This wine is a 100% purpose-made rosé characterised by its subtle pink hue. Its savoury palate, dry style and enticing aromatics were achieved by using our rare old vine Grenache resource.

Tasting Notes

Colour	Pale pink with a soft rose hue.	
Nose	A tempting fresh nose (strawberry, guava, with a touch of savouriness) in contrast to a softer palate.	
Palate	Soft in the approach but finishing with a straight juicy acid core and a touch of grip from the remaining phenolics.	
Cellaring	Chill and enjoy straight away.	
Food Match	Seared scallops with lemon caper sauce & lightly roasted asparagus.	
Alcohol : 12.5%	Harvest Date : March 2023	Bottling Date : April 2024
pH : 3.09	Titrateable Acidity : 6.42g/L	Residual Sugar : 3.7 g/L



PO Box 1270 | 101 Bagshaws Rd

McLaren Flat SA 5171

T: 08 8383 0002 / F: 08 8383 0222

E: admin@shottesbrooke.com.au

www.shottesbrooke.com.au