



SHOTTESBROOKE

Estate Series Grenache Rosé 2021

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

2021 was a subtle growing season with no sustained heat compared to the 2018, 2019 and 2020 vintages, offering a slow and prolonged engustment period. This advantage enabled the fruit to reach ideal flavour ripeness before sugar ripeness. The result is an increase in flavour compounds while the grape maintains its natural acidity, as demonstrated by this fresh and structured rosé.

The fruit for this wine was hand-picked at optimal ripeness from one of our finest old vine Grenache 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 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 2021	Bottling Date : May 2021
pH : 3.25	Titrateable Acidity : 5.1 g/L	Residual Sugar : 4.5 g/L



GOLD

Royal Adelaide Wine Show 2021

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