TASTING NOTE

Salena Estate Organic Rose 2007

About This Wine

The wine was made at a Certified Organic Winemaker and Bottler. This has ensured that the quality control process and organic status of the fruit is maintained all the way from vine to bottle. As the objective was to make an easy-drinking style, the grapes were crushed, pressed and cold-soaked to achieve perfect colour and flavour extraction, before draining and fermenting in small temperature-controlled vessels for one month. Free run juice only was used, so as to avoid any harshness and to maintain the clarity of the fruit character.

Vineyard Region

Riverland, South Australia

Grape Varieties

Organically grown; 45% Grenache, 30% Shiraz, 25% Mourvèdre

Awards

WINEMAKER'S COMMENTS

Colour

The colour is a vibrant pink which will turn an autumnal red with age.

Nose

The nose is of ripe raspberries and strawberry fruit.

Palate

The classic combination of Grenache, Shiraz and Mourvèdre grapes, picked at optimum ripeness were used in the production of this Rosé styled wine. It was important to harvest at just the right moment to ensure bright, defined berry characters, while careful reductive handling was employed to make sure freshness was maintained. The palate shows berry freshness, softness and a hint of sweetness with an easy-drinking texture. The wine finishes with a delicate crispness and subtle residual sweetness.

Laboratory Analysis

Alc/Vol : 13.5% pH : 3.29 Total Acid : 6.9 g/L Residual Sugar : 6.1 g/L