

Salena Estate Rose

Vintage

Shiraz grapes picked at optimum ripeness were used in the production of this Rosé. Raspberry and strawberry aromas were sought after when making this wine, with a light attractive pink rose colour also the aim. A wet spring followed by drought conditions characterized this season. Only vineyards planted on deep clay soils which held water well were able to survive with good canopy enabling proper ripening of the grapes.

Vinification

It was important to harvest at just the right moment ensuring the bright, defined berry characters did not turn into jammy flavours in our warm climate. Fruit was harvested and then soaked on skins for up to three days without additional maceration to extract bright purple colours and distinctive fruit characters. Careful reductive handling was employed to ensure that the juice was not oxidised and freshness was maintained.

Cold settling of the juice at 10C for a week ensured a crystal clear juice was admitted to fermentation. It was important to harvest at just the right moment ensuring the bright, defined berry characters did not turn into jammy flavours in our warm climate.

Description

The colour is a vibrant pink which will turn an autumnal red with age. The nose is distinctly of ripe raspberries and strawberry fruit. The palate also shows berry freshness, softness and a hint of sweetness with an easy drinking texture. The wine finishes with a crisp freshness and slight sweetness.

Overall, this is a fresh and lively wine to enjoy chilled on its own as a pre-lunch drink or over a long lunch of pasta or grilled fish.



Technical

Alcohol by volume;	13.5%
pH;	3.55g/L
Total Acid;	6.7g/L
Residual Sugar;	0.2 g/L
Varieties;	87% Shiraz 13% Semillon
GI;	100% Riverland South Australia