



Salena

Salena Estate Organic Rose

Vintage

This year was a typically warm, dry year in the Riverland. Almost a total absence of rain events helped the fruit develop consistency and concentration with a good balance between flavour and physiological ripeness. This meant a softening of the tannins with a complimentary increase in the fruit flavour and aroma intensity.

All of the grapes used in the production of this wine were from Certified Organic Vineyards, quaranteeing the pristine nature of the fruit.

Vinification

The wine was made at Salena Estate Wines, a Certified Organic Winemaker and bottler. This ensures that the quality control process and Organic status of the fruit is maintained all the way from the vine to the bottle.

Given the intensity and abundance of the ripe fruit characters in this wine, the objective was to make an easy-drinking style. The grapes crushed, pressed and cold soaked until the right amount of colour and flavour was extracted, before draining and fermenting in small batches in temperature controlled vessels for about one month. Free run juice only was used to avoid any harshness and to maintain the clarity of the fruit character.

Description

The classic combination of Grenache, Shiraz and Mourvedre picked at optimum ripeness were used in the production of this Rose. 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.

Raspberry and strawberry aromas were aought after when making this wine, with a light attractive pink rose colour also the aim. Careful reductive handling was employed to ensure that the juice was not oxidised and freshness was maintained. Cold settling of the juice at 1 C for a week ensured a crystal clear juice was admittedto fermentation. The colour is a vibrant pink which will turn an autumnal red with age. The nose is 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.



Technical

Alcohol by volume;	13.5%
pH;	3.55g/L
Total Acid;	6.1g/L
Residual Sugar;	0.2 g/L
Varieties;	68% Grenache 24% Shiraz 8% Mataro
GI;	100% Riverland South Australia

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