



NEBBIOLO ROSATO

TASTING NOTES

Vibrant salmon pink in colour with delicate notes of orange peel, ripe peach and musk aromas. The palate bursts with maraschino cherries and raspberries, then finishes with savoury, refreshing acidity. Lingering and dry; unmistakably Nebbiolo!

WINE ANALYSIS

Blend..... 100% Nebbiolo
 Alcohol..... 13.5%
 Residual Sugar..... 0.5 g/L
 pH..... 3.44
 Total Acidity..... 5.71 g/L



ESTATE GROWN



2018

VINTAGE NOTES

Spring rainfall was relatively below average which helped disease control and provided ideal conditions for the flowering period. Dry conditions though early summer helped us control vine vigour resulting in balanced canopies. From veraison through to harvest, the weather was ideal with minimal moisture and cool nights resulting in exceptional fruit flavour development and acid retention. The fruit was hand harvested on the 15th of March, during the coolest part of the day and delivered to the winery immediately to preserve fruit flavour.

WINEMAKING NOTES

All four clones of Nebbiolo planted on own roots present at Longview are processed for Rosato. Clone 111 is the largest portion selected for its amazing perfume lift, with 230, F12V13 and F12V7 allocated for their fruit weight and ability to contribute to the structure component in the wine. The majority of the Nebbiolo blocks were planted in 1997 and are all on north facing slopes in four different areas.

The Nebbiolo is cane pruned and trained to a VSP trellis. It is shoot thinned early to 8-10 shoots/m and then bunch thinned twice to ensure yields are controlled for even ripening and fruit flavour development. Leaf plucking is performed for air circulation late in the season to improve drying conditions.

The fruit was hand-picked, then chilled to 10 °C. It was then crushed, de-stemmed and the free run juice separated and fermented for this light rose style. Bentonite fining and coarse earth filtering ensures a clear, bright pink finish.

ADELAIDE HILLS