

LIGHTFOOT & SONS

Lightfoot & Sons - 2016 'Myrtle Point' Rosé



Viticulture 2016 was a standout season in East Gippsland. Plenty of winter rains helped set up a successful spring, with nice warm weather and unusually little wind. With the fair spring weather, flowering went well and a full and even crop set. Rainfall at helpful intervals continued right throughout the summer and kept the vines stress free, but not overly vigorous. The vines were all shoot-thinned, followed by some summer hedging to open up the canopy and get some sunlight in. The late summer conditions continued to be helpful and the crop eased towards maturity slowly but steadily, until it was finally ready to pick in late March.

Winemaking The 2016 Myrtle Point Rosé has been made with Pinot Noir grapes freshly picked from estate grown fruit at the Myrtle Point vineyard. The wine has been made in the true Provence style; gently destemmed and crushed then transferred by gravity to the grape press. Here it is left to soak for no more than four hours allowing the clear grape juice to absorb the light red pigment of the grape skin without the tannin component from the skins and seeds. After a gentle pressing the uniquely coloured juice is transferred to a settling tank, clarified then cool fermented using a Rosé specific yeast strain. The wine is quickly prepared for bottling to retain the fresh vibrancy of the Rosé style.

Vineyard Lightfoot & Sons Myrtle Point Rosé is made exclusively from grapes grown by the Lightfoot family on their *Myrtle Point Vineyard* in the Gippsland Lakes District. Located in far eastern Victoria, between the Great Dividing Range and Bass Straight, the Gippsland Lakes District enjoys a cool, semi-maritime climate. Soil structure of the *Myrtle Point* vineyard is *Terra Rosa* over limestone.

The Wine Pale pink in colour with a faint salmon hue. A vibrant wine with strawberry and floral aromas, complemented by a bright palate of fresh fruit. The Myrtle Point Rosé is characterized as being bright, fresh, crisp and dry.

Reviews "Estate-grown pinot noir, destemmed and crushed, soaked for 4 hours in the press, settled, clarified and cool-fermented with cultured yeast. Bright pink; given the gentle treatment the wine had, it has more savoury/texture accents to the strawberry fruit that shades out any other fruit seeking to interpose itself. The fresh, dry finish makes it devilishly food friendly." **91 Points.** James Halliday, 2018 Wine Companion.

Harvest Dates 25th March 2016

Alcohol 12.9 % Alc/Vol

pH 3.50

T/A 6.8 g/L