

LIGHTFOOT & SONS

Lightfoot & Sons - 2018 'Myrtle Point Vineyard' Rosé



Viticulture The 2018 vintage will be remembered as one of particularly high quality. Unusually dry winter conditions continued through summer, with the only rainfall fortunately coming with ideal timing. These conditions allowed the vines to progress through summer without complication, ripening a slightly larger than average crop of grapes. All vines were shoot-thinned in spring to open the canopy and to allow sunlight in. Subsequent trimming of the canopy twice more throughout the summer months, combined with some leaf-plucking in the fruit zone, produced grapes with great colour and flavour concentration. Harvest dates were consistent with the long term average, with the Pinot Noir starting in early March.

Winemaking The 2018 Myrtle Point Rosé has been made with 100% estate grown Pinot Noir fruit. The grapes were picked, destemmed, and then crushed by foot before being transferred by gravity to the grape press. Gentle pressing of the grapes produced a lightly coloured juice without the tannin component from the grape seeds and skins. The juice is first chilled and settled, then transferred to a stainless steel fermentation tank to be fermented at a cool temperature. A Rosé specific yeast strain is used to promote aromatics and lead to a fruit-forward, elegant style wine. Following fermentation, the wine is quickly prepared for bottling to capture the fresh vibrancy of the Rosé style. This wine was lightly fined with Milk, a natural and gentle fining agent, prior to bottling.

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 A dry style Rosé, made from Pinot Noir grapes. 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. A bright, crisp wine with a dry finish.

Harvest Dates 8th and 9th of March

Alcohol 13.4 % Alc/Vol

pH 3.41

T/A 7.5 g/L