

2021 Myrtle Point Vineyard Rosé



| | |
|--------------------|---|
| The Wine | Bone-dry, elegant and bursting with bright fruit character. Made from Pinot Noir (60%) and Shiraz (40%) grapes. Highly aromatic with vibrant fresh strawberry fruit character, bright natural acidity and a crisp, dry finish. |
| Viticulture | It was as if the wine gods decided that having made life so difficult for the 2020 vintage, they were going to look after us for 2021. The three year drought broke with some solid rain though winter. It was a surprisingly cool year given the heat of the previous summer, but it allowed us to manage an average sized crop closely and focus our attention on building maximum quality. Sporadic and useful rains meant little need for irrigation, and the compost we added under the vines kept the soil moisture in and some seaweed and fish emulsions had the vines humming! The usual mix of Cane and Spur pruning was employed, as well as springtime shoot thinning. Close canopy management, sustainable and organics based vine nutrition and disease prevention program all combined to make a happy and healthy crop of grapes, possibly our best ever! |
| Winemaking | This 2021 Myrtle Point Rosé has been made using estate grown Pinot Noir (60%) and Shiraz (40%) grapes. The picked grapes are de-stemmed and then allowed to soak for a short period of time prior to pressing in order to extract just a little colour from the skins, without extracting any bitter phenolics or tannins. The juice is then quickly cooled in stainless steel tanks and any solids (gross lees) are settled out yielding a bright and clear juice. We then inoculate with a cultured yeast (Rhône 4600) which is a specialist at producing a fruit forward, fresh style of wine. A cool ferment (<16°C) over a few weeks encourages these qualities. At the completion of ferment the wine is racked and lightly fined using a vegan friendly product called Fyneo. Bottling follows as quickly as possible in order to capture the bright and fresh characters in the wine. |
| Vineyard | Made exclusively from fruit grown at the Myrtle Point Vineyard in the coastal Gippsland Lakes District, Victoria. Located between the Great Dividing Range and Bass Strait, the Gippsland Lakes District enjoys a cool, semi-maritime climate. |
| Soil | The Myrtle Point Vineyard is located high on a limestone bluff above the Mitchell River. The soil structure of the vineyard is classic <i>Terra Rosa over Limestone</i> which is highly unusual in Gippsland. |
| Harvest | Pinot Noir between the 25/2 and 1/3/2021; Shiraz 22/3 and 1/4/2021 |
| Alcohol | 12.8% Alc/Vol |
| pH | 3.40 |
| T/A | 7.3 g/L |
| Vegan | Vegan Friendly. |