



## 2011 Rosato

### Rosato Background

Our rosato is a fluid idea, we treat it as an ongoing project; this means the wine won't always be made from the same variety or in the same style. We love to experiment with new things, so each vintage we select the best parcel of fruit from the many varieties we have in the vineyard in order to create a wine that is a unique expression of that particular time and place.

### Rosato Winemaking Notes

In 2011, our first vintage from the new Heathcote vineyard, we have made our rosato from the Sicilian variety Nero d'Avola. The crop was selectively hand harvested and sent to Kooyong where it has been made into a barrel fermented dry, savoury rosé. The fruit was hand-picked, whole bunch pressed and then transferred directly to old French barriques where the wine was 100% barrel fermented with no yeast addition. It was bottled after 6 months.

### Rosato Tasting Notes

The 2011 rosato is 100% Nero d'Avola; pale onion skin in hue, it offers pretty orange blossom, spice and Turkish delight aromas and a fleshy, savoury palate with creamy barrel ferment characters that build texture and complexity. It finishes refreshingly dry with lingering hints of red florals.

### Rosato Food Matching

The 2011 Rosato is a versatile wine that can simply be enjoyed on it's own on a warm sunny day or matched perfectly to cured and smoked meats or antipasto. Being fleshy and textured yet light on alcohol it would also be at home with more substantial dishes.

### Rosato Cellaring Notes

Drink now until 2014

*GI: Heathcote, Victoria*

*"This nero d'avola is gorgeous with the palest onion hue, delicate nose of herbs and hint of strawberries and cream. It comes alive on the palate; dry with some sweetness and savoury with a fresh finish. On Christmas Day, I'll pour it from mid-morning to late evening – it's great as an aperitif, a cheery welcoming drink and perfect with ham or seafood." Jane Faulkner, Saturday Age*