



## 2017 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 parcels 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 2017 we have again sourced the grapes for our rosato from the highest altitude, most prized block at our Heathcote site. A unique blend from three distinctive central and Southern Italian grapes; Aglianico (63%), Sagrantino (33%) and Nero d'Avola (4%). All parcels of fruit were hand-picked, whole-bunch pressed, and vinified in two batches with the Sagrantino & Nero d'Avola parcel co-fermented in stainless steel tank, and the Aglianico parcel fermented in old French barriques. Both parcels were wild fermented with no acid additions, and blended together once dry.

### Rosato Tasting Notes

A blend of aglianico, sagrantino and nero d'Avola this wine has a pretty nose of red fruit and cassia with a dry and textural palate of ripe pink grapefruit and balanced acidity.

### Rosato Food Matching

The 2017 Rosato is a versatile wine that can simply be enjoyed on its own on a warm sunny day or matched perfectly to cured meats or antipasto. Being both pretty and textured, yet offering great acidity and length, it would also be at home with more substantial dishes.

### Rosato Cellaring Notes

Drink now until 2020

### GI: Heathcote, Victoria

*Gold Medal, 2017 Australian Alternative Varieties Wine Show*

*"Despite being a blend of aglianico, sagrantino and nero d'Avola - all grapes originally from Italy's south and commonly used to make full-bodied, tannic red wines - this juicy, pale rosé is supple and savoury with a satisfying, creamy, gentle texture." Max Allen, Gourmet Traveller, December 2017*