

ALTA

BY SARAH FLETCHER

2014

PINOT NOIR ROSÉ



VARIETAL: 100% Pinot Noir
APPELLATION: Adelaide Hills, South Australia
ALCOHOL: 11.5%
ACID: 5.68g/L pH: 3.58
SUGAR: 2.6g/L CLOSURE: Stelvin
COLOUR: Blush



Vinification

In order to control the depth of colour in the final wine and to avoid undesirable phenolics, the Pinot Noir grapes are hand harvested and then allowed to cold soak to gently draw colour from the skins. Once the desired colour hue has been reached, the grapes are pressed and the juice is fermented in stainless steel vessels using specific yeasts that help to release aromatics and give mouthfeel and texture to the palate. During the fermentation process, a portion of the wine is drained and fermented in French oak casks which gives added complexity and structure to the final blend. Once fermentation is complete, the wine goes through malolactic fermentation, which along with lees stirring, helps to soften and give balance to the wine. The final blend is a combination of the two parcels creating a wine with expressive aromatics, interesting textures and a complex balance of both fresh and savoury flavours.

Nose

Lifted black rose, fresh strawberries and pink musk.

Palate

Supple red berry fruits create a luscious, mouth filling mid-palate that gives way to subtle vanilla bean and cinnamon spice. The complexity of flavours build in your mouth and the soft creamy texture adds to the mouthfeel experience. The dry savoury finish leaves your palate cleansed, satisfied and ready for a second glass.

Food Match

Duck salad, firm blue goats cheese, crab pasta.

Sarah Fletcher's comments on the 2014 vintage

"The appeal of complex, savoury dry styles of Rosé has grown significantly over the last 10 years. Eight years ago, I committed to this style and have never looked back. I choose to work with a specific clone of Pinot Noir grapes (MV6) because the grapes have a natural flavour complexity earlier in the ripening process and low levels of harsh tannin. The fruit for the 2014 Alta Rosé was sourced from a single vineyard in the North East corner of the Adelaide Hills.

Cool conditions across the Adelaide Hills during spring impacted on flowering resulting in average fruit set and lower yields in early ripening varieties such as Pinot Noir. Excellent soil moisture supplies kept vines healthy and canopies lush throughout the ripening process, allowing fruit to develop complex clean flavours and ensuring the retention of natural acid."

"for Elsie"

