

ALTA

2013 PINOT NOIR ROSÉ "FOR ELSIE"



VARIETAL:	100% Pinot Noir
APPELLATION:	Adelaide Hills, South Australia
ALCOHOL:	12.1%
ACID:	6.23g/L
pH:	3.17
SUGAR:	Dry 1.9g/L
CLOSURE:	Stelvin Lux
COLOUR:	Delicate rose pink

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.

Nose

Fragrant rose petals, fresh strawberries and pink musk.

Palate

Freshly picked raspberries, vanilla bean and cinnamon spice fill the length of the palate. 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

The Alta Pinot Noir Rosé is perfect with most food matching. Try it with a duck salad, firm goats cheese or even crab pasta.

Winemakers Comments

"At the National Wine Show in Canberra last November, the 2012 Alta Pinot Noir Rosé "For Elsie" took home the trophy for Australia's best Rosé. It is incredibly rare for a Rosé to win a trophy at the National Wine Show and a great reflection on the appeal of complex, savoury dry styles of Rosé.

Seven years ago, I committed to this style and have never looked back. I chose Pinot Noir grapes because of their natural flavour complexity, earlier in the ripening process and low levels of harsh tannin."



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BY SARAH FLETCHER