



## NEW RELEASE - ROCOCO ROSÉ NV

Rococo is a style of 18th Century European art and design that incorporates highly decorative shell like curves and detail. The name is derived from a combination of the French word *rocaille* (shell) and the Italian term *barocco* (Baroque style). The wines are complex, creamy, fine but voluptuous and tend to reflect the curves in the artwork.

After some terrific feedback on the Rococo Blanc de Blancs, it was only logical to make some sexy Rosé. It also gave us the chance to experiment with Pinot Meunier and Pinot Noir in the blends.

Chardonnay is still the dominant variety in the blend for the lovely creaminess it gives but the Meunier and Noir provide the balance and additional perfume that we think a Rosé style needs.

**Winemaking:** Several different base wines are made each year from selected parcels of Chardonnay, Pinot Noir and Pinot Meunier. Each parcel is whole bunch pressed and the very finest juice from each batch is selected and fermented in both cask and tank. The wines are then allowed to complete malo lactic fermentation and are stirred weekly for three months to integrate the fruit, yeast and the textural characters that oak contribute.

The base wines are then blended and transfer to tank where they sit on lees for varying lengths of time and are blended with both other vintages as well as the same vintage. These blended wines are then tank fermented, held under natural pressure from the secondary fermentation and left on the yeast lees for a further three months before transferring to bottle.

**Analysis:** Alcohol 12%, TA 8 g/L, pH 3.11, RS 11g/L

**Region:** Yarra Valley

**Varieties:** Chardonnay 78%, Pinot Noir 14%, Pinot Meunier 8%

**RRP:** \$21.99

**Availability:** Available through selected fine wine liquor stores and restaurants.

**Contacts:** For further information and images visit [debortoli.com.au](http://debortoli.com.au)

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