

dB SELECTION ROSE 2007

Region Riverina, NSW.

Appearance Cherry red with some violet hues.

Bouquet Lifted aromas of raspberry and rose petal.

Palate Lively strawberry and slightly tropical palate with a finish of sweet fruit.

Vintage Conditions The warm, dry season brought vintage forward several weeks. Low crop levels resulted in wines with excellent flavour intensity.

Winemaking Varieties from low yielding vineyards with suitable flavour profiles were selected. Lifted strawberry and cherry fruit characters were identified in the vineyard and preserved throughout the wine making process. Cool soaking of crushed fruit on skins to extract delicate Rosé flavour and colour was followed by a cool fermentation to retain fruit character.

Wine Analysis Alc/Vol : 11.5 % pH : 3.35 TA : 6.5 g/L

Cellaring Designed for early drinking, the perfect wine for spring through to summer.

Suggested Cuisine Seafood, light summer dishes or as an aperitif, either on its own or with savouries or canapés.

General Characteristics

Dry / Sweet ●● Body ●



KEY

● Dry ●● Medium Dry ●●● Medium Sweet ●●●● Sweet
● Light Bodied ●● Medium Bodied ●●● Full Bodied