



FINE AUSTRALIAN WINES

METAL LABEL

ROSÉ 2020



Winemaking Despite the season throwing up some considerable challenges, quality from our local Riverina vineyards was excellent. Local Shiraz grapes were harvested early to produce this light and zippy Rosé. The fruit was crushed and the free run juice was drained from the screw press in order to obtain the lovely light colour and delicate flavours. The juice was lightly fined and clarified before being fermented at 14 -16° degrees. To maintain fresh red fruit flavours, the wine was immediately filtered and stored in temperature controlled stainless steel tank until bottling.

Tasting note Pale salmon in colour with bronze hues. It has an aromatic bouquet with rose petal and strawberry cream confectionary notes. A lovely delicate palate with cranberry and pomegranate fruit leading the way. Slightly green strawberry notes present with a crisp dry finish.

Region Riverina NSW

Wine Analysis Alcohol: 13.0% pH: 3.24
TA: 7.66 g/l RS: 1.6 g/l

Style Dry, light bodied.

Food Match This wine is best enjoyed with fresh sushi or seafood.

Cellaring This wine has been made to drink now but will cellar for 2 years.

Winemaker,
James Ceccato



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Packaging Detail

Range: Metal label

Product: Rosé

Approx. Case Weight: 16kg

Bottle Barcode No: 9335966004870

Carton Barcode No: 69335966004872

Bottle: Premium Burgundy (AG-086)

Bottle Weight (grams): 415

Package Weight (grams): 1070

Bottle Dimensions (hxd): 284mm x 79.8mm

Carton Size: 12 pack

Carton Dimensions: 344mm x 263mm x 302mm

Slipsheet Configuration: 39 (export)