

S O L V E R O

Rosé

2 0 2 1

GARNET VALLEY, SUMMERLAND

TASTING NOTES

Fresh and bright, this harmonious rosé showcases both elegance and strength. The nose is layered with red berry fruit, rhubarb and distinctive minerality. Vibrant acidity frames the palate, leading to a dry, yet long and textural finish.

VINIFICATION

Pinot Noir from the Stag block on our Garnet Valley vineyard was hand harvested in mid-October and gently destemmed. The must was carefully assessed for flavour, colour and tannin during this phase of skin contact and after 3 hours the juice was pressed off the skins. The wine was then cool-fermented to dryness in a mixture stainless steel and neutral French oak.

FOOD PAIRINGS

Our favourite food pairings include soft cheeses, charcuterie and paella.

CLONES 115

YIELD 2.6 ton/acre

ALC 12.7% | pH 3.51 | TA 6.7g/L | RS 1.32g/L

PRODUCTION 70 cases | SKU 395280

