

S O L V E R O

Rosé

2 0 2 3

GARNET VALLEY, SUMMERLAND

TASTING NOTES

Made with 100% Pinot Noir this dry Rose has a delicate pale pink hue and an enticing bouquet of fresh strawberries and raspberries. Refreshing acidity balanced with lively red fruit and floral flavours come through on the palate. The mouth-feel is smooth and round, delicate in body with notes of minerality on the finish.

VINIFICATION

Pinot Noir from Kozuki Family vineyards and Garnet Valley Vineyard was hand harvested in early September and gently destemmed in two batches keeping the vineyard locations distinct. Each block was carefully assessed for flavour, colour and tannin during a period of skin contact and pressed off the skins after 2-3 hours of maceration. The wine was then cool-fermented to dryness in stainless steel.

FOOD PAIRINGS

Seared tuna, grilled pork tenderloin and caprese salad are some of our favourites. Pair this wine with all manner of seafood, including shellfish, lighter meats and tomato based pasta or simply a sunny day on the patio.

CLONES 115

YIELD 2 tons/acre

ALC 12.8% | pH 3.39 | TA 7.1g/L | RS 1.85g/L

PRODUCTION 358 cases | SKU 395280

