

Gartelmann Rosé 2010

STYLE & WINEMAKING

Into a world of commercially 'sweet', hot pink Rosé wines comes a refreshing surprise. The 2010 Gartelmann Rosé is made in a more traditional, food-friendly and European 'off dry' style. Made from Shiraz grown in the Upper Hunter Valley, the fruit was crushed and cold soaked for eight hours to extract a light pink colour. This juice was run off to stainless steel tanks for a seven day cool fermentation. The wine was then settled, fined and bottled soon after to retain vibrancy and freshness.

VINEYARD

The fruit for this wine was sourced from a sixteen-year old vineyard near Scone in the Upper Hunter Valley. The vineyard has a mixture of clay, loam and sandstone soils, adding complexity to the fruit. The site allows for naturally low yields with full intensity of flavour.

TASTING NOTES

A wine for any occasion. The nose shows perfumed red fruit characters, with just a hint of white pepper. Light pink to rust in colour, the palate is rich, savoury and generous, showing ripe red fruits, spice and rose petal. The finish is long, clean and dry, with a driving acidity.

FOOD MATCHING

A great wine for many food styles. Perfectly married with salmon, trout or tuna, it works equally wonderfully with antipasto platters and plenty of sunshine!

CELLARING

Drink now while young and fresh.

VINTAGE

Like many vintages in the Hunter 2010 was a vintage where fortune favoured the lucky. Heavy rain at budburst had vineyard managers nervous. This was followed up by good and steady spring rain topping up soil moisture levels. Late spring and early summer saw above average temperatures. Frequent showers started just before Christmas until the 3rd of January and then again at the end of the month. This wine was picked in mid-February, just before more rain threatened, but never eventuated.

TECHNICAL DATA

Region: Hunter Valley

Sub Region: Scone

Elevation: 120m ASL

Vine Age: 16 Years

Grape Varieties: 100% Shiraz

Vines per Ha: 2250

Pruning Method: Spur

Training Method: VSP trellis

Harvest Method: Machine

Harvest Date: 13 February, 2010

Alcohol: 12.1%

Residual Sugar: 9.4 g/L

Titrateable Acidity (tartaric): 6.1 g/L

pH: 3.28

Volatile Acidity: 0.29 g/L

SO₂ post bottling (free/total): 34/108 ppm

Bottled: 21 April, 2010

Fining/Filtration: Milk & Fish Products/0.45µm

Production: 264 dozen (750ml)



Gartelmann

2010

Rosé

Hunter Valley

750ml Wine of Australia 12.6%Vol

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