

TAPESTRY
McLaren Vale



Rosé—Touriga

Analysis:

Alc/Vol: 13%

Ph: 3.15

T.A.: 6.38 g/l

Residual sugar: 6.6 g/l

VA: 0.42 g/l

Harvest Vintage: 2016

Vineyards: Kays Road, McLaren Vale

Winemaking / Viticulture:

Crushed and skin contact for 12 hours prior to pressing. Left to settle for 8 days then racked. Seeded with yeast culture then cold fermented for 15 days before chilling. The ferment was stopped just prior to dryness to leave a small amount of residual sugar to balance the acid for a crisp finish.

Colour:

Bright red and black cherry

Aroma:

Hints of violets, fruit and spice

Palate:

Silky mouth—feel with hints of floral spice and blackberry undertones with a crisp, fresh finish.

Cellaring:

This wine is best enjoyed in its youth.

Complemented by:

Grilled Salmon with Avocado Salad.