

the meandering négociant



## 2020 MARGARET RIVER ROSÉ



A rosé that stands out from the crowd of pink plonk - made from a base of free run Shiraz and Viognier juice. This base provides the backbone of the wine and delivers the fruit sweetness, vibrancy, and structure. The depth and texture comes from a blend of barrel fermented Sauvignon Blanc pressings and barrel fermented Chenin Blanc. It is this addition that truly adds a layer of complexity and tightens the wine with a distinctive savoury element, heightened aromatics, and that little bit of mouthfeel that can sometimes be missed with rosé.

On the nose there is a very pretty floral character coupled with ripe stone fruits and hints of spice. The palette maintains a more savoury, structure driven appearance with bright crunchy acidity that is softened by the lushness of the fruit. The intricacies of multiple varieties come together to create a summer drink that is as complex as it is delicious. We believe the 2020 Margaret River Rosé captures that uniquely summer feeling of being free and having fun.

### INSPIRATION

Similar to our previous vintages, we have tried to make an uncomplicated dry style Rosé with some subtle intricacies. The 2020 Margaret River Rosé captures 'summer livin' down south'. The 2020 was based around the success of our 2019 Rosé, however we wanted to give this vintage a little more edge and build on lifting the aromatics and adding extra oak treatment with the introduction of the Chenin Blanc.

### VINTAGE & VITICULTURE

Compared with the challenges of cooler weather and significant bird pressure in 2019, the early picked fruit varieties in 2020 were a pleasure. Clean, ripe berries, albeit smaller bunches and lower yields presented us with tasty concentrated fruit. The Shiraz fruit was sourced from the sandy loam soils from Alexanders Vineyard (Carbunup sub-region), and the Viognier fruit was sourced from the ironstone soils on the Miamup Vineyard (Wilyabrup sub region). This fruit was harvested in the cool of the night at a slightly lower Baume to create a light, pretty style with natural acidity. The Chenin Blanc was harvested from the Treeton subregion, and the Sauvignon Blanc from the Karridale subregion. With four of the six sub regions of Margaret River represented within this rosé!

### WINEMAKING

The grapes were destemmed, crushed and held on skins for approximately 6 hours until the ideal colour extraction had been achieved. It was then lightly pressed under inert conditions. The majority of the juice was inoculated with a complementary yeast strain to protect the aromatics, and fermented in a stainless-steel tank, whilst the remaining juice was transferred to older French oak barrels, wild fermented and matured on lees for three months. The barrels were then blended into the stainless tank along with some barrel fermented Sauvignon Blanc pressings and barrel fermented Chenin Blanc.

DNA analysis shows a close relationship between Viognier and Shiraz. The unlikely partnership of a white grape and a red grape just works between these two varieties. The Viognier provides an aromatic kick, helps stabilise the colour, and deepens the texture producing a wine with body and bursting with floral and fruit aromatics. The addition of Sauvignon Blanc and Chenin Blanc adds a textural, rich savory complexity – as well as making the wine more peachy in colour.

In the winery we aim for minimal intervention to let the fruit express itself, yet there are certain things we need to do to maintain the quality and integrity of this wine, as such we've added minimal sulphites to stabilise the wine and ensure its shelf life. It has also been lightly fined to remove suspended solids, cold stabilised, and sterile filtered. We use these methods as opposed to using chemicals as it is gentle and does not strip flavour, creating a final, high quality polish.

### APPEARANCE, NOSE & PALATE

In a glass the Rosé is a translucent pale peach shade. The nose is fresh and bright, with scents of summer red fruits, with a slight hint of rose petal and Turkish delight hidden amongst the aromatics of the Viognier and Sauvignon Blanc. The palate is rich with flavours of berries and cherries, balanced with delicate hints of rose water. The natural fruit sweetness of this wine is balanced by a lively mineral acidity, a dash of savoury spice, and added length provided by the oak. This is a well-balanced Rosé with great mouthfeel and clarity, a little edge from the barrel ferment and clean acidity to finish.

Alcohol 13.0% Closure Stelvin

Drinking Best 2020 - 2021