

Sandbar Estate

2008 SHIRAZ ROSÉ - VICTORIA

Viticulture

The 2008 ripening season in Southern Victoria was dominated by warm and dry weather, with the drought conditions of the previous years resulting in low yields. The subsequent low crops ripened early with ripe fruit flavours.

Cool climate Shiraz grapes ripened slowly with warm days ensuring full development of complex red berry fruit flavours, while cool nights retained a crisp acid structure and youthful vibrancy to both aroma and flavours.

Oenology

Gently crushed, the cool climate Shiraz grapes were macerated on skins for 48 hours extracting colour, aroma and flavour before the deep pink juice was drained, clarified and cool fermented. A long and cool fermentation retained all the characters with youthful vibrancy and intensity while developing roundness on the mid palate.

Early bottling has captured fragrant perfumed rose petal and subtle spiced red berry flavours. Round soft red fruit flavours are balanced with a crisp acid finish that lingers with fresh berry flavours and subtle rounded textured tannins.

Enjoy the expressive vibrant characters while young and fresh.

Analysis

Alcohol:	13.5%
pH:	3.48
Total acid:	5.5 g/L Tartaric
Residual sugar:	3.30 g/L

Packaging

Bottle size:	750ml
Closure type:	Screw Cap
Bottle:	Punted Claret
EAN bottle barcode:	9342895000095
Carton size:	6 x 750ml Stand up
EAN carton barcode:	9342895000187

