



PINOT ROSÉ 2019

2019 Vintage

The 2019 growing season began with a late budburst after a relatively cold winter. The cool, windy spring that followed resulted in some uneven flowering and fruit set. We experienced a significant rain event mid- January that caused some disease pressure before some fine but mild weather got vintage underway. There was a complete lack of Marri blossom leading up to and during harvest which meant that bird pressure was extreme. Bird-netting absolutely vital this season. There was a minor rain event coupled with high humidity mid-March that presented some challenges requiring careful fruit selection. In summary 2019 was a variable season that had vineyard managers and winemakers pretty stressed, that said, if you netted your vines and picked clean disease free fruit, the resultant wines were excellent.

Winemaking

The Pinot Noir fruit used for the 2019 Flametree Pinot Rosé is again sourced from the Prevelly vineyard on Rosa Brook Road. Mature vines from the upright clone have traditionally been used for Sparkling base or dry table wines, however we thought a rosé style wine would work really well for this fruit. The soil is calcium over clay which retains moisture really well. A crop of around 8 tonnes per hectare was yielded in 2019; the fruit was all handpicked in the cool of the morning before being transported to the winery to be chilled over night before pressing.

Winemaking

After being chilled overnight to approximately 8 degrees the whole bunches were loaded into the press, the press was rotated a few times and then the grapes sat for three hours. We then pressed out the first 500 litres per tonne into tank and the second 120 litres per tonne into seasoned French oak puncheons. The free-run juice was tank fermented clean. The light pressings were wild fermented on Chardonnay lees and a small amount of Chardonnay juice in seasoned puncheons. The free run and a small percentage of the pressings make up the final blend.

Tasting Notes

The Rosé has a distinctive pale salmon colour. Aromas of red fruits overlay subtle floral and strawberry characters. The palate is deliberately savoury, with moderate weight, soft chalky tannins and a dry finish. The lees and wild ferment have provided complexity to the lovely red berry fruit of the Pinot Noir. This lovely dry savoury style of Rosé can be enjoyed throughout the year with a range of Mediterranean dishes or as an aperitif.

Technical Specifications

Blend	100% Margaret River Pinot Noir (Handpicked)
Alcohol	13.3%
Acidity	6.3g/L

