



*Flametree*  
MARGARET RIVER

## EMBERS ROSÉ 2017

### 2017 Vintage

A long, cool growing season allowed for slow, measured flavour development which resulted in lower than normal alcohol levels with incredible complexity of flavour. The 2017 Rosé has a lovely perfume of cherries and cranberries.

### Vineyards

This is our fourth Embers Rosé, the 2017 wine is made from predominantly Shiraz from the Wallcliff sub region of Margaret River. 2017 was a very good year for Shiraz based wines as the season was cool and slow ripening, meaning great flavour.

### Winemaking

The 2017 Embers Rosé was machine harvested in the cool of night and then quickly transported to the winery for processing. After being snap chilled the grapes were loaded into the press and then pressed off after 6 hours on skins. The juice was then chilled, clarified and tank fermented with a specific aromatic yeast strain. After fermentation the wine remained on lees in tank for 4 months to give some palate weight and texture.

### Tasting Notes

Classic pale pink or salmon in colour, the nose shows plenty of red berry fruits, particularly cherries and cranberry. The palate has lovely texture and wonderful flavour, again in the cherry and other red berry spectrum. This is a great all season wine that should be enjoyed as an aperitif or with food of your choice.

### Technical Specifications

<b>Blend</b>	Shiraz
<b>Alcohol</b>	13.0%
<b>Acidity</b>	5.3 g/l
<b>pH</b>	3.22
<b>Sugar</b>	2 g/l

