



Flametree
MARGARET RIVER

PINOT ROSE 2017

2017 Vintage

2017 was a cooler and later vintage than the previous 10 years; a year of elegant, perhaps slightly lighter bodied wines, though ripe in flavour, vibrant and very perfumed. Higher than average yields in combination with a cooler season contributed to delayed ripening of the fruit and good acid retention. Some timely warmth and sunshine occurred throughout January, although February temperatures remained moderate with some rainfall. With the cooler weather, canopy management and fruit thinning was important to give the resultant fruit every chance to ripen. There was a warm start to March to finish the white harvest, followed by the driest April since 1982, finishing the reds beautifully.

Vineyards

The Pinot Noir fruit used for the 2017 Flametree Pinot Rose comes from Greg Homes vineyard on Rosa Brook Road. Mature vines from the upright clone have traditionally been used for bubbles base or dry table wines, we thought a Rose style wine would work well for this fruit. The soil is calc and clay which retains moisture really well. A heavier crop of 8 tonnes per hectare was yielded in 2017, 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 about 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 ton into tank and the second 120 litres per tonne into old French oak puncheons. The first pressed juice was tank fermented pretty clean, the light pressings were fined and then wild fermented on Pinot Grigio lees. Both were fermented dry, no sugar was added to this wine.

Tasting Notes

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

Technical Specifications

Blend	100% Margaret River Pinot Noir
Alcohol	13.1%
Acidity	5.7 g/L
pH	3.25

