



Flametree
MARGARET RIVER

PINOT ROSÉ 2018

2018 Vintage

2018 was an excellent vintage for early ripening varieties like Pinot Noir. The season was warm with limited rain events and no heat spikes giving perfect ripening conditions. Harvest was earlier than usual because yields were low, the fruit was hand harvested on the 18th of February into half tonne picking bins and snap chilled overnight. The nights were cool leading up to harvest, this provided fruit with great freshness and perfume.

Vineyards

The Pinot Noir fruit used for the 2018 Flametree Pinot Rosé 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 rosé style wine would work well for this fruit. The soil is calc and clay which retains moisture really well. A crop of around 6.5 tonnes per hectare was yielded in 2018, 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 wild fermented on Vermentino lees and a small amount of Vermentino juice in older 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 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 Rosé 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	12.9%
Acidity	5.6 g/L
pH	3.27

