



Flametree
MARGARET RIVER

FLAMETREE WINES MARGARET RIVER PINOT ROSE 2011



Grape Variety: 100% Pinot Noir

Winemaking Notes: Made in the traditional Rose method by crushing and chilling Pinot Noir grapes, then leaving them on skins for 6 hours prior to pressing and settling. The 2011 Pinot Rose was stainless steel fermented using an aromatic yeast strain, the yeast was then stirred for 3 months at weekly intervals. The aim being to preserve the red fruits and provided added texture in the finished wine.

Alcohol Content: 12.5%

Tasting Notes: The 2011 Rose has lifted red fruit aromas reminiscent of cherry, redcurrant and strawberry, with hints of musk stick. The palate has lovely freshness, good texture and a wonderful savoury finish. Rose wines are extremely versatile and can be drunk with food or served as an aperitif over the warmer months. Recommended served slightly chilled.

Cellaring: Drink now or over the short term.