

FLAMETREE WINES MARGARET RIVER SANGIOVESE ROSÉ 2013





Grape Variety:

100% Sangiovese

Winemaking Notes:

Hand picked fruit was chilled overnight before being crushed and de-stemmed into the press for 8 hours. We were looking to make a pale coloured, savoury wine with a dry finish.

Tasting Notes:

Red cherries / currants dominate the nose at the moment. The palate has a wonderful, fine texture with long fruit flavours. Refreshing on its own and delicious when served with Asian style dishes.

Cellaring:

Drink now or over the short term.

Alcohol Content:

13.0%

Winemaker:

Cliff Royle

