



Flametree
MARGARET RIVER

PINOT ROSE 2016

2016 Vintage

2016 was an unusually warm to hot growing season in Margaret River with unseasonal rains in January. The Pinot Noir crop in Rosa Brook still produced a moderate crop with fantastic berry size. Harvesting had to be timed perfectly due to fluctuations in flavour, acidity and sugar levels. The Pinot Noir fruit came in with perfect balance at 12.15be and the flavours were exceptional.

Vineyards

The Pinot Noir fruit used for the 2016 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 Rose might be the right style for this fruit. The soil is calc and clay which retains moisture really well. A moderate crop of 6 tonnes per hectare was yielded in 2016, 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 tonnes 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 Chardonnay lees. Both were fermented dry, no sugar was added to this wine.

Tasting Notes

This is a lovely modern dry savoury style of Rose than can be enjoyed throughout the year with a range of Mediterranean dishes or as an aperitif. 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.

Technical Specifications

Blend	100% Margaret River Pinot Noir
Alcohol	13.2%
Acidity	5.6 g/L
pH	3.29

