



2010 Flametree Rose



Grape variety

Shiraz

Winemaking notes

Made in the traditional method by crushing and chilling shiraz grapes, then leaving them on skins for 4 hours prior to pressing and settling. The 2010 Rose was stainless steel fermented using an aromatic yeast strain. This has highlighted the wonderful red fruits and provided added texture in this years wine.

Alcohol content

13%

Tasting notes

The 2010 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 dry 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.