

## GRENACHE ROSÉ



**THIS BRIGHT, LIVELY ROSÉ IS STAMPED WITH THE DISTINCTIVE CHARACTER OF THE BAROSSA. A FRESH, DELICATE WINE WITH ABUNDANT RED BERRY FRUITS, SUBTLE FLORALS, HINTS OF GENTLE SPICE, AND A CRISP, REFRESHING FINISH.**

Drawing on over 60 years' combined experience, winemakers Nigel Dolan and Caroline Dunn have joined forces exclusively for the Angels who've made this wine possible.

With a shared affection for the Barossa and the grapes it grows best, we value our vineyards, respect tradition, have a fresh, uncomplicated approach to making wine, and celebrate its enjoyment.

With the Barossa Valley so perfectly suited to Grenache, this variety was the obvious choice for us to showcase quintessential Barossa-ness in a fresh, lively Rosé.

### WINE DETAILS

VINEYARD SOURCE	Sourced entirely from a single vineyard at Greenock, the fruit was picked early when bright, juicy raspberry characters were evident in the vineyard.
GRAPE VARIETY	Grenache
WINEMAKING	Free-run Grenache juice was drained straight from the press after extracting a delicate pink colour. With no pressing of the skins and seeds, only the pure, fresh juice was fermented at cool temperatures, resulting in a deliciously light, fruity wine.
WINE ANALYSIS	Alc/Vol: 12.5%   Acidity: 5.7 g/L   pH: 3.22
PEAK DRINKING	Drink before the end of summer to enjoy the fresh fruit flavours.
FOOD MATCH	Delicious with a big plate of freshly cooked yabbies, Vietnamese spring rolls, pad thai, crispy fish tacos, or Barossa washed rind cheese and crackers.

### TASTING NOTES

COLOUR	Delicate blush pink.
NOSE	Abundant red berry fruits, subtle florals and hints of gentle spice.
PALATE	A bright, lively Rosé, stamped with the distinctive character of the Barossa. With the perfect balance of fruit flavours and savoury characters, the palate is long and refreshing with a fine backbone of crisp, natural acidity.