



Bethany[®]

Tasting Notes

The colour is **delightful salmon pink**, while the bouquet displays inviting **raspberries, cherry blossom and black currants aromas**. The palate is generous but balanced with soft tannins, leading to an elegantly structured **black cherry finish**.

The crisp finish makes it an ideal partner with a fresh green salad matched with trout or salmon, and is especially great with antipasto.

Vineyard Notes

The Bethany Rosé was sourced from **40-year-old Cabernet Franc vines** grown on the gentle slopes in front of the Bethany winery, nestled at the base of the Barossa Ranges. The vineyard benefits from the cooling gully breezes during the warm months of summer, moderating ripening over an extended period of time.

Vintage Report

The 2015 vintage will be remembered as one of the shortest and fastest we have experienced in years. In spring, near perfect, mild ripening conditions continued through to December/January with below average temperatures. In the second week of January, Bethany Wines recorded 47mm of rainfall at our Barossa Ranges vineyards replenishing soil moisture and setting up the vines for perfect ripening conditions. The warmer weather in February accelerated ripening with vintage starting at on 31st January and ending in the first week of March.

Winemaking Report

Our Cabernet Franc Rosé was picked after the rain at an ideal Baume for our style of rosé. Grapes were machine picked, crushed and held in the press for two hours to develop a pink colour with purple hints. The grapes were then settled and fermented slowly for 15 days at 11-15 degrees. The wine was then chilled, fined and cold stabilised prior to bottling to retain its fresh colour and fruit.

Awards

New vintage

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Bethany 2015 Cabernet Franc Rosé

Region

Barossa Valley

Blend

100% Cabernet Franc

Acidity

6.72 g/L

Alcohol/Volume

12.5%

Residual Sugar

0.61g/L

Wine Maker

Geoff and Robert Schrapel

