



La Vue

2016 GRENACHE ROSE

Our modern, textural range of La Vue Wines has been created with beauty in mind. The gentle imagery on the label reflects the delicate, bespoke nature of each of these wines. Dry, crisp acidity combines with savoury tannins to form enchanting wines with a gentle nature.

Winemaker: Jo Nash

Silver Medal – Victorian Wine Show 2016



VINTAGE INFORMATION

Region	Victoria
Varietal	100% Grenache
Alcohol	14.5%
Best Consumed	2016 - 2018

JO'S WINEMAKING / VITICULTURE

Fruit for the Rose was harvested from our vineyards during March 2016. The juice was run off the skins early, in order to extract only the perfect amount of colour and then inoculated and fermented cool. This allowed the retention of the summer berry characters, as well as retaining colour and intensity. Post fermentation the wine was fined, cold stabilised and filtered, ready for bottling. The entire process from juice to bottle was less than 6 weeks, keeping the wine fresh and vivacious.

JO'S HARVEST NOTES

The best way to describe vintage 2016 is fast & furious! There was no orderly ripening of fruit, no luxury of white fruit followed by red fruit, it was like the flood gates opened and everything just rolled in at once. Again we had little rain and a very hot spring leading up to harvest, which meant things ripened faster than normal. Optimum flavours and ripeness came on more quickly than previous years and the only way around it was to pick as fast as we could. Thankfully we managed to juggle our way through it and completed yet another successful harvest!

WINE DESCRIPTION

The Grenache Rose has a beautiful pastel pink hue which alludes to the delicacy of the wine. The Nose shows lovely perfumed aromas of fresh rose petals and ripe strawberries teamed with wonderful fruit intensity on the palate.

FOOD RECOMMENDATIONS

Serve with Asian or Spanish inspired spicy or seafood dishes. Best served chilled.