

Geoff Merrill

**2016**  
**Grenache Rosé**  
BUSH VINE  
McLaren Vale

**WINEMAKERS NOTES**

The colour is a beautiful salmon pink with lavender hues. Less time on skins has not only lightened the colour but has also brought out more perfume and violets amongst the cherry, raspberry and spice. The palate is also refreshingly light, delicate, with lively acidity and has clean cherry and floral flavours.

*Enjoy with spicy Asian pork salad, oily fish and crustaceans, turkey and cranberry.*

**VINTAGE INFORMATION**

Preceding Winter and Spring rains were significantly lower than had been previously educating crop potential in the important growth stages leading up to vintage. On average yields were down approximately 30% across many varieties in McLaren Vale. With fluctuating temperatures (18°- 37°C) in January and rainfalls in February resulted in slow ripening of the vines causing a 'pause' in vintage allowing ripening to occur at a more manageable rate. By the end of vintage, even with the lower crop yields, our fruit had more time to ripen 'properly' resulting in very good flavour concentration, acidity and structure.

**WINEMAKERS**

Geoff Merrill & Scott Heidrich

**TECHNICAL DETAILS**

**Variety:** Grenache

**Growing Region:** McLaren Vale

**Harvest Date:** March 2016

**13.5% alc, pH 3.06, TA 5.4g/l, RS 2.1g/l**

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McLAREN VALE  
GRENACHE ROSÉ

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