



DALFARRAS

2017 Rosato



VINTAGE INFORMATION

Region	Central Victoria
Varietal	100% Sangiovese
Alcohol	12%
Acid	6.7 g/L
pH	3.35

Best Consumed 2017 – 2021

VITICULTURE / WINEMAKING

The Sangiovese is planted on the northern edge of the Pogue vineyard in some of the best fine sandy loam soil. The variety is notorious for overcropping but careful vineyard management maintained the crop levels to a sensible level from which the production of high quality table wines are produced. Vinification techniques used in Provence have been adopted in making this wine. The fruit is picked earlier than usual followed by minimal processing and regular mixing of the juice in the first four days which adds to the mouthfeel and richness. Fermentation follows with special yeasts commonly used in the South of France and at slightly warmer temperatures than most Australian Rose' styles which results in greater complexity and retention of freshness and savoury tones.

HARVEST NOTES

The 2017 vintage began with the traditional late start and finished off with a very even steady ripening. Victoria received average or above average rains through the 2016 winter and spring. The good winter rains continued through spring and the grapevines responded, growing vivid green canopies and setting good crop levels. Spring is usually temperamental and it was definitely that this year, temperatures bounced up and down, there were many '4 seasons in a day' events, and warmish rainy days. Summer seemed transient but in March there were three balmy weeks of low 30's temperatures and warm nights. The fine weather continued through April which assisted with picking times. Vintage was in two parts, the first produced wines with bright fruit and elegance, with later fruit having increased concentration and richness.

WINE DESCRIPTION

Enticing strawberry and pretty floral notes on the nose followed by light berry and spice with a clean, dry finish on the palate.

FOOD RECOMMENDATIONS

Dalfarras Rosato is refreshing on its own but an ideal match with fresh prawns or oysters.

About the Label..

"Japonica was inspired by an early morning meander through the garden in Spring. I was awe struck by the light sparkling amongst the myriad of flowering trees and shrubs.

The Japonica was in full bloom, a luminescent crimson, contrasting beautifully against the soft pink blossom of the ornamental cherry."

Rosa Purbrick – Artist

Dalfarras Wines

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