



Bethany[®]
WINES *of* BAROSSA

THE SCHRAPEL FAMILY HAVE
BEEN TILLING THE SOIL IN
THEIR BAROSSA VINEYARDS
FOR OVER 160 YEARS.

first village

ROSE

BAROSSA VALLEY / 2018

TASTING NOTES

Beautifully pale salmon in colour the Grenache and Cinsault for this wine were hand-picked and quickly pressed to retain fresh red fruits and crisp acidity. The nose displays small red berry fruits and floral hints whilst the palate is fresh and lively with great weight and complexity making this a very serious and delightfully drinkable wine.

VINEYARD NOTES

The contoured Grenache vineyards planted by Geoff and Robert's father Lawrence, are a quintessential part of the view at Bethany Wines. It's entirely appropriate then that the Grenache for this rosé was selected from this block to make our first Grenache based rosé. Hand pruned and hand-picked, these old vines yield small volumes of fruit that displays great perfumed intensity and flavour. The vines sit in a mixture of well drained red brown loam and more sandy soil which is ideal to keep the natural vigour of Grenache under control. Cooling South Easterly gully breezes also ensure that natural acidity is retained which is so crucial to rosé.

VINTAGE REPORT

Vintage 2018 saw solid Winter and Spring rainfall followed by a warm and dry January and February which led to a balanced vintage with good fruit intensity and structure. The moments of heat were short and dispersed, leading to good natural acidity and balance.

WINEMAKING REPORT

Grenache was direct pressed and fermented in stainless steel whilst the Cinsault and Zinfandel were held on skins for 90 minutes before pressing to stainless and completing their ferment in seasoned oak hogsheads. The two wines were blended together once dry and lees stirred for 2 months prior to bottling.

REGION

Barossa Valley

BLEND

55% Grenache
40% Cinsault
5% Zinfandel

ACIDITY

5.7 g/L

PH

3.33

ALCOHOL / VOLUME

13.0 %

RESIDUAL SUGAR

<1.0 g/L

WINEMAKER

Alex MacClelland

AWARDS

