



DALFARRAS

2018 Rosato



VINTAGE INFORMATION

Region	Central Victoria
Varietal	100% Sangiovese
Alcohol	11.5%
Acid	6.3 g/L
pH	3.20

Best Consumed 2018 – 2022

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 2018 growing season could well be described as dry and warm, and almost perfect for growing premium wine grapes. The winter of 2017 started with a very dry June and below average rains in July and August. Spring continued the theme with less than half the average long term rainfall, and finished with an unseasonably warm November. Although it remained warm, ripening didn't advance too much faster than harvesting, so the whites have clear varietal definition and crisp fruit flavours, and the reds are bright and varietal, with concentration and depth. It seems that the cooler nights kept a lid on sugar accumulation so that ripening progression was close to perfect, something we usually only see in cooler seasons. At this early stage 2018 promises to be a very good year.

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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