



2014 GiGi Grenache Rose

McLaren Vale's warm, dry summers and outdoor lifestyle demand a lighter-styled chilled red wine. Grenache, one of McLaren Vale's oldest grape varieties, with its soft red fruit flavours, is ideal for Rose. I have pursued a dry, floral, full flavoured Rose to enjoy chilled over summer.

The wine's bright colour, lively bouquet and vibrant flavours mirror our daughter Georgette's [or Gigi, to us] personality.

2014 vintage

McLaren Vale experienced good winter rains during 2014. However spring and summer were warm and dry, with good sea breezes and cool nights which supported light yields of full flavoured fruit. The Grenache (90%) and Mourvedre (10%) fruit was hand picked separately in early to mid March at 13.0 Baume to capture the red fruit flavours and high natural acids.

the winemaking

The Grenache and Mourvedre were hand sorted, lightly crushed and left on skins for 24 hours to extract colour and flavour. The juice was then basket pressed and fermented using wild yeasts at 20 – 25°C. The wine was left on fine lees for six months to provide MLF and added texture. No fining or filtration was used. The wine was racked, blended and bottled in October 2014. 100 cases were produced.

GiGi is a blend of 90% Grenache and 10% Mourvedre. With a dark pink hue and a spicy strawberry-musk fragrance, the Grenache provides strawberry flavours combining with the Mourvedre's earthy texture and red-fruit spice. The early picked vibrant fruit has texture and zest and is perfect serve chilled with lighter styled spicy cuisine.

Analysis: Alcohol/Volume 13.5% T/A 6.5 g/l PH: 3.5

RRP: \$19.