



2017 GiGi Cabernet Shiraz Rose

2017 vintage

McLaren Vale experienced good winter rains during 2016. The spring and summer was cooler with frequent showers, which extended ripening and harvest. Due to the cooler summer, I decided to highlight our Cabernet and Shiraz fruit for our 2017 Rose. The fruit was handpicked in early March at 12.0 baume to capture the vibrant red fruit flavours and high natural acids.

the winemaking

1.0 tonne of Cabernet and 0.5 T of Shiraz was destemmed, lightly crushed and left on skins for 6 hours to extract colour and flavour. The must was then basket pressed and the juice was fermented separately at 20^o C with wild yeast in stainless steel vats. The wine was blended and matured in seasoned French oak barrels for 12 months on fine lees to support MLF and to add texture. No fining and minimal filtration was used. The wine was racked and bottled in March 2018.

Our GiGi Rose is a blend of 67% Cabernet and 33% Shiraz. With a pink hue and a fragrant floral red berry nose, this Rose provides spicy red cherry and berry flavours. The early picked vibrant fruit has texture and zest and is perfect serve chilled with antipasto, chicken or seafood salads.

Analysis: Alcohol/Volume 12.5% T/A 6.6 g/l PH: 3.4

RRP: \$19.