



## 2013 GiGi Grenache Rose

### {The idea}

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.

### {2013 vintage}

McLaren Vale experienced plentiful winter rains during 2012. However spring and summer were warm and dry, with good sea breezes and cool nights which supported light yields of intense fruit. The Grenache (90%) and Mourvedre (10%) fruit was hand picked early at 12.8 Beaufort to capture the red fruit flavours and high acids.

### {the winemaking}

The Grenache and Mourvedre were hand sorted in separate batches, whole bunch basket pressed and left on skins for 24 hours to extract colour and flavour. The juice was then barrel fermented at 20 – 25°C to dry. The wine was left on lees for six months to provide a partial MLF and added texture and complexity. No fining or filtration was used. The wine was racked, blended and bottled in October 2013. 792 bottles 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 Turkish delight flavours combining with the Mourvedre's earthy texture and red-fruit spice. The early picked vibrant fruit has racy acidity, texture and zest and is perfect serve chilled with lighter styled spicy cuisine.

Analysis:      13.5% Alcohol      T/A 7.5 g/l      PH: 3.3

**RRP \$19**