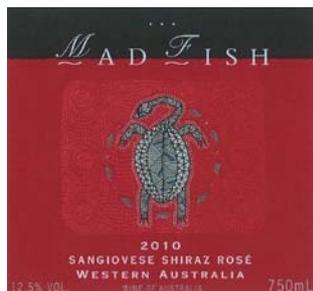


MAD FISH

2010 MadFish Sangiovese Shiraz Rosé

Variety
Sangiovese 80%
Shiraz 20%

Region
WA



Technical Notes

The 2010 MadFish Sangiovese and Shiraz Rose is made from 80% Sangiovese from Harvey in the Geopraphe region to the north of Margaret River blended with 20% Margaret River Shiraz. The grapes were harvested at approx 12 Baume which corresponds to full ripeness of colour and flavour for a traditional Rose style. The grapes were de-stemmed and must-chilled into red fermentation vessels. After 24-36 hours of contact between juice and skins the juice was pressed off from the skins. The juice was then settled and clarified before fermentation like a white wine at 12-14°C in stainless steel tanks. The pressings were barrel fermented in a mix of new and older oak before blending back into the free run component which adds further complexity and weight without having to rely on residual sugar.

Tasting Notes

The 2010 MadFish Sangiovese and Shiraz Rose has a wonderful bright crimson pink colour. The bouquet leaps out of the glass with fruit jubes and cherries before finishing with a smoky sophistication. The palate is fresh and lively with intense raspberry and cherry fruit expression. The wine finishes with a lingering texture and clean crispness. The wine is best enjoyed chilled, with friends, food and conversation and has the intensity to be happily paired with any BBQ fare.



MADFISH WINES

Margaret River and Denmark, Western Australia

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