

2013 MadFish
Shiraz Rosé

Variety

100% Shiraz

Region

Western Australia

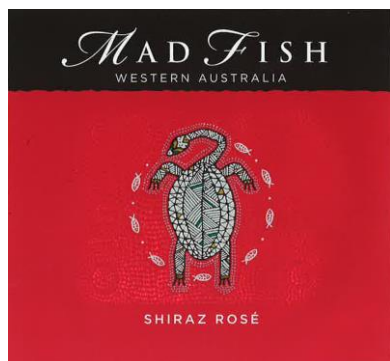
Analyses

Alcohol: 12.9% v/v

Residual Sugar: 4.5 g.lt

pH: 3.24

TA: 7.05



Technical Notes

The grapes for the 2013 MadFish Shiraz Rosé were harvested at 12 Baume corresponded to full ripeness of colour and flavour for a traditional Rosé 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 from the skins then settled and clarified before fermentation at 12-14°C in stainless steel tanks. The pressings were barrel fermented in older oak.

Tasting Notes

The wine greets you with an alluring deep pink/crimson colour. The nose exhibits bags of fresh raspberries, fruit compote, cherry, and strawberries and cream aromas. The palate follows up with a lively balance of fresh red berry fruits, soft mineral acidity, and a hint of sweetness. A medium bodied, medium sweet rosé, with a finely textured and refreshing palate which is moreish.

Food ideas: Enjoy in spring and summer with afternoon charcuterie BBQ.

Drink it: Now and over the next 2 years