

2014 MadFish
Shiraz
Pinot Noir Rosé

Variety

63% Shiraz
34% Pinot Noir
3% Muscat

Region

Western Australia

Analyses

Alcohol: 13% v/v
Residual Sugar: 5.4 g.lt
pH: 3.16
TA: 6.7



Technical Notes

The grapes for the 2014 MadFish Shiraz Pinot Noir 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

MADFISH WINES

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