

MAD FISH

WESTERN AUSTRALIA

2015 MadFish Shiraz Rosé

Variety

85% Shiraz
15% Pinot Noir

Region

Western Australia



The Vintage

The first signs of the approaching vintage began with budburst in the early spring of 2014, as the vines shrugged off their winter dormancy. It is during this early season that weather conditions start to shape the vintage to come. A warm spring preceded a warm, dry summer that set the stage for a promising outcome. The middle autumn period produced intermittent and lingering rains that cooled the season and slowed the red harvest. In summary, the 2015 vintage is a mix bag from both the Great Southern and Margaret River.

Technical Notes

The grapes for the 2015 MadFish 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 12-14C in stainless steel tanks. The pressings were barrel fermented in older oak.

Tasting Notes

The 2015 MadFish Rosé skilfully runs the gauntlet between lively and engaging fruit sweetness on the front palate and a drier, refreshing finish, which makes the wine eminently drinkable. Aromas of fresh-picked raspberries, red cherries and creaming soda mingle with a sweet herb note. A present but soft acidity spreads these fresh fruit flavours across the palate and provides for a clean and lingering aftertaste. A balanced, modern style of Rose which can be easily enjoyed with food or as an aperitif.

Cellaring

Enjoy now and over the next 2 years.

Food ideas

Enjoy in spring and summer with afternoon charcuterie or BBQ.

Technical Data

Alcohol: 13.4% v/v
Residual Sugar: 4.3 g.lt
pH: 3.18
TA: 6.1

MadFish Wines

Margaret River and Great Southern, Western Australia

www.burchfamilywines.com.au