



2021 ROSÉ

VARIETIES

Grenache
Shiraz

REGIONS

Swan Valley

NUMBERS

Alcohol 13%
pH 3.06
Acidity 5.4 g/L
Residual Sugar 1.3 g/L

2021 MADFISH ROSÉ

TASTING NOTES

This Grenache and Shiraz blend is an extremely inviting, ethereal pale pink, aromatically subtle at first, with delicate florals and gentle fruit esters giving way to more assertive citrus peel, tangerine, red apple, strawberry and cranberry notes flecked with musk and spice. The delicate appearance belies a vibrant and rich palate with pliant acidity and fresh berry, juicy citrus and pomegranate complexity, melding with pleasing accents of strawberries and cream. This party of flavours is supported by a soft, slippery texture with some finishing grip which preserves the hedonistic sensations while you reach for the next glass.

WHEN TO DRINK AND WITH WHAT

Enjoy now or over the next 2 years with shared plates of chargrilled octopus, Parmesan & pumpkin arancini, grilled chorizo, Jamon Iberico and crusty bread.

ABOUT ROSÉ

Rosé is an all-occasion wine full of freshness, brightness, crispness, and lightness.

Proper Rosé is made from the gentle and short extraction of juice from red grape varieties to obtain only the lightest tinges of pinks from the grape skins. After this extraction, rosé is largely made in the same way as white wine.

Many, even most, red grape varieties or blends thereof are suitable for making rosé. Different varieties give different flavours and colours and there is an “official” colour coding that refers to the flesh of fruits including: cantelope, peach, red currant, ruby grapefruit, mango and mandarin.

ABOUT THE 2021 VINTAGE

Vintage 2021 was shaped in late 2020 as a great vintage with slightly lower than average rainfall over the spring period ensuring vines had good fruit set and plenty of reserves for the growing season. Warmer than average late spring and early summer allowed for good canopy growth and balanced crops, projecting healthy yields and good quality.

Moving into the ripening season the effects of a La Nina weather pattern created strong weather events that brought higher than average rainfall events. These rains freshened up canopies and reduced the need for irrigation which was welcome, especially in the Great Southern region, and even more so for late ripening varieties such as Cabernet Sauvignon. For those who could pick around the rain events there were some strong wines. Overall, this was a vintage for the well prepared and brave – MadFish was both!

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