



georges road wines

W A I P A R A

ROSÉ Les Terrasses 2019

Winemaker	Kirk Bray
Vineyard	Georges Road Vineyard, Waipara
Harvest Date	Hand-harvested 27th April 2019
Harvest Data	Brix 19.8, TA g/L 8.1, pH 3.40

Season	A season of two halves. Cool and wet conditions at the start, and during the flowering and fruit-set periods, which saw a smaller crop load on the vines. Into the New Year the summer was hot and dry and the good weather lasted through until harvest which was ideal. No issues whatsoever and the fruit was harvested ripe, clean and in excellent condition.
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Vineyard	The fruit for this wine was hand harvested from a portion of our Syrah block where the fruit is grown exclusively for Rosé. Vineyard soils are predominantly loam and gravel based. The vines are trained to a 2 cane VSP trellis with row spacing at 2.0m and vine spacing at 1.5m. All the vines are of the Mass selected 'Limmer' clone on a mix of Riparia Gloire, 3309, 101-14 and Schwarzmann rootstocks. The fruit is picked into small 10kg bins and processed immediately. Shoot and extensive crop thinning are employed to ensure optimum fruit quality at relatively low cropping levels of approximately 1kg/vine.
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Winemaking	The fruit is picked early to limit potential alcohol and retain maximum freshness and vibrancy. Each parcel of fruit was destemmed and crushed before being pressed immediately in a short two hour cycle, lightly, to ensure minimal colour and tannin extraction. Fermentation began naturally, in tank, and the wine fermented to near dryness. Post ferment the wine was racked onto light lees until being filtered for bottling. In keeping with our winemaking philosophy this wine has not been fined or cold stabilised.
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Wine	Classic European styled dry and vibrant Rosé. Bright and fresh with aromas of red fruits, watermelon, and violets with zest, texture and length.
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Production	Bottling date:	24 th June 2019
	Cases produced	450
	Packaging:	Upright 6 x 750ml Burgundy Flint -Screwcap

Wine Analysis	Alcohol (%)	12.00
	Residual Sugar (g/L)	4.50
	pH	3.41
	TA (g/L)	7.6

