



georges road wines

W A I P A R A

ROSÉ Les Terrasses 2020

Winemaker	Kirk Bray	
Vineyard	Georges Road Vineyard, Waipara	
Harvest Date	Hand-harvested 24th March 2020	
Harvest Data	Brix 20.5, TA g/L 9.5, pH 3.26	
Season	A beautiful season. Warm throughout and with very little rainfall. Great conditions over flowering and fruit-set. Towards harvest time the weather was settled, warm and dry – totally ideal and conditions that had many people calling this the harvest of a lifetime. No issues whatsoever and the fruit was harvested early, ripe, clean and in excellent condition.	
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.	
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.	
Wine	Classic European styled dry and vibrant Rosé. Bright and fresh with aromas of red fruits, watermelon, and violets with zest, texture and length.	
Production	Bottling date:	12 th June 2020
	Cases produced	450
	Packaging:	Upright 6 x 750ml Burgundy Flint -Screwcap
Wine Analysis	Alcohol (%)	11.75
	Residual Sugar (g/L)	4.50
	pH	3.41
	TA (g/L)	7.5

