



KAY BROTHERS

125
1890-2015
YEARS OF WINE HERITAGE

TASTING NOTES

PRODUCT	2018 Grenache Rosé
PRODUCER	Kay Brothers Amery
COUNTRY	South Australia
REGION	McLaren Vale
GRAPE VARIETY	94% Grenache 6% Merlot
ALCOHOL	13.0% by volume

WINEMAKING

Vintage 2018 began with good winter and early spring rainfall preparing the vines for the summer ahead. In late spring the weather began to warm up and flowering conditions were moderate but later than most years. The summer was extremely dry and veraison was late to commence but came on quickly as temperatures in late January rose. The final ripening period of February and early March continued to be dry however temperatures were mild and conditions were ideal for steady ripening and flavour development.

Soils are red/grey sandy loam over complex Geology comprising quartz and ironstone gravels and calcareous sandstone. 13.66 tonnes of Grenache grapes were hand harvested on the 2nd, 10th and the 19th of March. After a short period of skin contact the grapes were, crushed, de-stemmed and lightly pressed in our traditional 1928 basket press.

The juice was fermented at cool temperatures to maximise freshness and retain delicate flavours. After 30 days on lees the wine was racked and ready for bottling in early June.

DESCRIPTION

Colour: Pale salmon pink.

Nose: Vibrant aromas of strawberries, rose petals and lime zest.

Palate: Delicate berry fruits, mandarin, nicely textured with a touch of spice, crunchy acidity and a nice dry finish.

SERVING HINTS

Serve chilled with lighter dishes. A perfect accompaniment to Asian inspired cuisines.

BOTTLE SIZE 750ml

SUGGESTED PRICE \$22.00

