

MCLAREN VALE



2019 VINTAGE

ROSATO

74% TEMPRANILLO ~ 11% TOURIGA
8% GRENACHE ~ 7% CARIGNAN

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OLD THE CHARITABLE JARVIE

PLACE

Sand Road, McLaren Vale. Growers Richard and Malcolm Leask. All four varieties for this Rose are from our "fruit salad" home vineyard, which has 12 varieties planted on it currently. The hero for our Rose this year is Tempranillo, coming from first crop fruit, we thought it would be an excellent debut use! Geology is Christies Beach Formation, which consists of alluvial sand, silty clay and gravel lenses.

SENSORY COLOUR

Pink grapefruit, clear and bright.

AROMA

Pot pourri, strawberry and vanilla pod.

PALATE

Summer berries, turkish delight, start anise. Bright and juicy, kiss of sweetness, then crunchy with refreshing acidity, like a Pink Lady apple. The finish has a subtle talc feel and is lingering. Delicious Iberian style Rose. Serve chilled.

FOOD MATCH

Quick pan fried squid and prawns, fresh chilli and aromatic herbs, lime juice dressing. Or, tempura zucchini flowers with ricotta, parmesan, mint sauce.

WINE ANALYSIS

Alc 12.5% ~ pH 3.1 ~ TA 5.1g/L ~
Residual Sugar 3.0 g/L

VINTAGE

2018 Winter rainfall was close to average, and we had good soil moisture leading into Spring. We had a slower start to the season in Spring, with budburst later than normal. Spring time rainfall was then lower than average, it was warmer, and we also had a very damaging storm in late Spring, overall these factors resulting in a lower yield expectation.

The challenges continued in Summer, with hot conditions, 24 days over 35 degrees Celsius, including our hottest day on record on January 24. Disease pressure was very low as a result, while the need for careful water application was very important. Harvest was dry, picking was compressed, the fruit was good quality but not much of it! Our late season Mediterranean varieties fared very well, with much better balance and good yield. One of the hardest vintages in living memory, brought the best out of our farming experience and team work.

WINEMAKING

We made two separate parcels for this Rose. The first parcel of Tempranillo was picked at early ripening on February 28, to make the crunchy, spicy, crisp style. Upon receiving at the winery the fruit was gently de-stemmed then crushed into the press, where it was held on skins for 45 mins to lightly enhance the colour and flavor of the juice. The juice was then settled and racked off solids. A small percentage of solids were retained for ferment with the juice, to enhance the body and mouth feel of the wine. For the second parcel, we picked the Touriga and Carignan at full ripeness in March, to make their table wines.

These wines were cold soaked and after two days, we bled off a small portion of juice from each variety and blended into tank, kept at 10 degrees. This parcel has provided some beautiful colour and berry fruit sweetness, lolly shop flavours. We kept both parcels separate in stainless tanks, and then they were finally blended, cold stabilized and sterile filtered ready for bottle. Bottled on July 2, 2018, sealed under Stelvin screwcap.