



2018 BRAND'S LAIRA OLD STATION ROSÉ

VINEYARD REGION	Coonawarra, South Australia
VINTAGE CONDITIONS	Winter and Spring rainfall in 2017 was above average, replenishing soil moisture and recharging aquifers and a cold winter delivered good dormancy. Weather from October to December was marginally warmer than average leading to a slight advancement in flowering, and the fruit set period was short. The berry development and ripening period from December to mid-April was very dry, reducing disease pressure. A combination of warm and then cooler weather led to harvest dates in line with long term average, allowing plenty of time for development of flavour and colour. Whites have balance with good natural acidity and varietal flavour, whilst the reds have deep dark colour and soft ripe tannins.
COLOUR	Pale salmon pink
AROMA	Lifted red berry fruits of strawberry and cherry, tropical notes of papaya and a hint of citrus peel.
PALATE	Lovely juicy red fruits shine on the palate with great persistence, supported by balanced fresh acidity.
VINIFICATION AND MATURATION	<p>The fruit for this wine was sourced from two of our blocks; the Merlot component from our Kirkgate vineyard and the Shiraz component from the Station block vineyard.</p> <p>The fruit from both vineyards were destemmed, crushed, and then transferred to a membrane press for draining and light pressing to a Stainless Steel tank. The juice was inoculated with a chosen yeast strain before conducting a cold ferment in tank.</p> <p>Once the ferment was complete, the wine was racked clear off fermentation lees and transferred to another Stainless Steel tank. The wine was allowed to mature on light lees for a period of 3 months, after which time the wine was lightly fined and filtered prior to bottling.</p>
PEAK DRINKING	To appreciate the fresh fruit flavours this wine will best be enjoyed from 2018 to 2020
WINE ANALYSIS	Alcohol: 13.5% pH: 3.27 Acidity: 5.69g/L

Amy Blackburn
Winemaker

brandslaira.com

