

CRAFTED IN THE BAROSSA SINCE 1979.

2018 PORTRAIT GRENACHE ROSÉ

Our Portrait wines are the perfect introduction to the renowned Barossa varietals and their classic styles. The wines are crafted to represent our “Portrait” of what a Barossan Shiraz, Cabernet Sauvignon, Riesling or Grenache Rosé should taste like.

These wines keep the promise Peter Lehmann made to growers across the region to always make wines that showcase the true character of the Barossa. They are a nod to the collective heritage and individual capabilities of the people, vineyards and vines of the Barossa, the whole Barossa wine community.

This Grenache Rosé offers the ultimate balance of vibrant fruit, sweetness and natural acidity, crafted to enjoy fresh.



Winemaker's note

Exhibiting all the hallmarks of Barossa Grenache, this wine is a pale salmon colour with brilliant clarity and transparency, and offers abundant aromas of fresh berries and hints of citrus florals. The palate is soft and round with luscious strawberries and cream flavour, followed by crisp refreshing acidity, delivering a clean and balanced finish.



Nigel Westblade, Chief Winemaker

Vintage

After reasonable winter and spring rainfall, soil moisture was adequate during the growing season and Barossa's vineyards exhibited healthy canopies heading into summer. January and February were warm and dry, with very warm temperatures in February slowing down the pace of ripening. Vintage really ramped up in March, with the majority of Barossa's Grenache for Rosé being picked during this period.

Vineyards

Made entirely from grapes sourced from top quality Grenache vineyards scattered across the Barossa Valley floor.

Winemaking

After harvesting in the cool of the night, Grenache grapes were crushed, chilled and left on skins for 6 to 24 hours before draining off and undergoing a cool fermentation. The wine was then clarified and bottled to lock in freshness for this fruit driven style.

Enjoy

Perfect served chilled as an aperitif, otherwise enjoy with fresh seafood or spicy Asian dishes.

Analysis

Alc/Vol 12.0% T.A 4.77g/L pH 3.28 RS 3.82g/L*

*Glucose & Fructose

