



## GREENSTONE

ESTATE SERIES

YARRA VALLEY

2017 ROSE



*A firmness and texture through the length of the wine, ensures persistence and enjoyment. This style of Rose will remain vibrant for 3 to 5 years before starting to develop bottle maturation characters, which should also be thoroughly enjoyed.*

### VINEYARD AND WINEMAKING NOTES

- Shiraz fruit from 5 different clones of Shiraz all from the lower blocks of our Heathcote vineyard, are used in the crafting of this Rose.
- Produced using the French method of Saignee, meaning 'bleed', whereby juice is run off from the fruit after a short skin contact time. Each clone had its individual saignee.
- Each clone was held as a separate batch in oak.
- The cloudy juices were encouraged to undergo 'wild' fermentation. The presence of juice solids during fermentation gave rise to more savoury and textural characters in the final wine.
- With no fining, the wine displays a naturally darker colour.
- Blended and matured in tank until late November, the wine was bottled in early November 2017.
- This method of saignee not only allows us to produce a fantastic rose, but also has an effect on our Shiraz dry red wines. The bleeding of the juice increases the proportion of skin to juice in the red wine ferment, concentrating the flavour and building the structure in these wines.

### VINTAGE & TECHNICAL INFORMATION

<b>Vintage:</b>	2017	<b>Alc/Vol:</b>	13.0%
<b>Grape Variety:</b>	100% Shiraz	<b>PH:</b>	3.22
<b>Region:</b>	Heathcote, Victoria	<b>TA:</b>	6.03g/L
<b>Closure:</b>	Screw Cap	<b>VA:</b>	0.26g/L
		<b>RS:</b>	1.45g/L

### CONTACT

Greenstone Vineyards Pty Ltd 179 Glenview Road Yarra Glen VIC 3775  
Phone +61 3 9730 1022 Fax +61 3 9730 1131  
info@greenstonevineyards.com.au www.greenstonevineyards.com.au

