



LOVE & VALOUR

2019 ROSE

logan



Vintage

This dry rosé is a blend of merlot, shiraz and tempranillo grapes grown in red loam soils in the Central Ranges of New South Wales. The grapes were harvested between 12.6° and 13.6° Baumé from the 14th February to the 25th March from 17 year old vineyards in Mudgee and 20 year old vineyards in Orange, New South Wales.

The 2020 growing season was warm and very dry in the NSW Central Ranges, however enough well-spaced rain events across the season allowed the grapes to progress through to ripeness without suffering undue stress. These conditions resulted in a compact harvest period with clean fruit and yields per vine a little lower than average. Ripeness occurred at low sugar levels resulting in generally low alcohol in the wines.

The Vineyards are trained to Vertical Shoot Positioning (VSP) trellis type.

Winemaking

After crushing the grapes were held on skins for about 2 hours. Juice was then run-off at an average of 200L/tonne. The juice was clarified by floatation with nitrogen. The fermentations were by wild yeast and averaged 16 days in stainless steel tanks. Malo-lactic fermentation was inhibited. The parcels were blended and lightly filtered before bottling.

Tasting Notes

The delightful 2020 Love & Valour Rosé has a lovely watermelon, red berry and spice aroma. The bright palate has flavours of mixed berries, cherry and currant before a long crisp finish.

Analysis

Alcohol	12.5%
Titratible acidity	5.5 g/L
pH	3.24
Residual sugar	3.20 g/L

Variety %

Shiraz	37%
Merlot	45%
Tempranillo	17%