

# Alta Tasting Notes



## 2010 'for Elsie' Pinot Noir Rosé

### Grapes

100% Pinot Noir

### District of origin of grapes

Adelaide Hills, South Australia

### Vinification

Machine harvested during the cool of the night in on February 22, 2010. Gently drained via an airbag press and made as a saignée style of Rosé, using only the free run portion of juice. Cold and slow fermentation with aromatic yeast to retain freshness in stainless steel. Bottled under screwcap.

### Analysis

Alcohol 11.6%

pH 3.30

Acid 7.20g/L

Sugar 4g/L

### Colour

Gorgeous Autumnal pink

### Aroma

An elegant, lifted nose of fragrant wild strawberries and cream with subtle hints of varietal spice and violet.

### Palate

A smooth and attractive palate up front of crushed strawberry and raspberry, adding voluptuousness to this slightly more serious style of rosé. A soft creaminess adds depth to balance the slightly acidic backbone, extending to a crisp and dry finish.

### Food Match

Perfectly partnered to a casual Sunday lunch in the 'Hills' including, fresh paté and terrine, or Winter fair, slow cooked cured duck leg with apple and red cabbage salad.

### Winemakers comments

Good rainfall at the end of autumn ensured the season was off to a good start and average rainfall for winter and spring ensured soil profiles were filled. Though winter was quite cool, bud burst and flowering came on early. The precipitation was backed up by some perfectly mild ripening conditions coming out of spring. These mellow conditions allowed a balanced accumulation of carbohydrates and slow diminishing of acid in the fruit. As everything was so balanced, vintage in fact commenced approximately one week earlier than usual, with flavours also appearing to come on early. A brilliant combination as it allowed us to maintain our approach of picking fruit a little earlier focusing on more refinement and finesse. The outcome is an elegant, soft yet seriously flavoursome 2010 Alta Rosé.

Sarah Fletcher - Winemaker