

Alta Tasting Notes



2007 `For Elsie' Pinot Noir Rosé

Grapes

100% Pinot Noir

District of origin of grapes

Adelaide Hills, South Australia

Vinification

Regular vineyard assessments leading up to harvest ensured grapes were picked when the flavours were at their optimal intensity. Fruit was machine harvested in the cool of the night to retain fresh fruit flavours. Grapes were crushed using open rollers ensuring that juice was extracted gently. Skin contact was monitored carefully and must was pressed off as soon as the desired colour had been achieved. Free run was fermented separately in older French oak hogsheads using specific yeast selected on its ability to highlight varietal flavours and enhance palate structure. Wine was left on lees after completion of fermentation and seeded for malolactic fermentation.

Oak maturation

None.

Analysis

Alcohol 13.0%

pH 3.54

Acid 5.2g/L

Residual Sugar 5.4 g/L

Colour

Vibrant ruby with salmon hues.

Aroma

Fresh, perfumed strawberries and cherries with red liquorice spice.

Palate

Luscious red berry fruit flavours dominate. Subtle oak and malolactic nuances add texture and complexity.

Food match

Drink alone or match with spicy Asian food or antipasto.

Winemakers comments

The 2007 Alta Rosé is fresh, luscious and more-ish. Made from pinot noir grapes, the wine shows great flavour depth, balanced by low levels of residual sugar. This festive wine represents all things summer - barbecues, parties, Christmas. It is a sure crowd pleaser. Sarah Fletcher, Winemaker