



## Alta Tasting Notes

### 2009 `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. Must was cold soaked for 36 hours and then pressed off as soon as the desired colour had been achieved. Free run was fermented separately to the pressings, using specific yeast selected on its ability to highlight varietal flavours and enhance palate structure. Fermentation temperature was maintained between 18 to 22C. Wines were left on lees after the completion of fermentation and were seeded for a partial malolactic fermentation.

#### Oak maturation

None.

#### Analysis

Alcohol 11.8%

pH 3.3

Acid 7.05g/L

Residual Sugar 2.1g/L

Preservative/fining information Sulphur, milk and PVPP

#### Colour

Pale, strawberry red

#### Aroma

Lifted rose petals, pink musk and spiced strawberries.

#### Palate

Luscious with layers of intrigue. Fruit driven with fresh cherry and red currant confection. Palate is soft and textured, influenced by creamy malolactic mouth feel.

#### Food match

Gruyere, Chilli shell fish, Thai

#### Winemakers comments

My vision for a complex dry style Rose has allowed me to create a wine that showcases the sensational qualities of Pinot Noir grapes from the Adelaide Hills. The 2009 Alta Rose is intensely perfumed and has a moorish fruit driven palate. A perfect accompaniment to a summer barbecue or more sophisticated degustation extravaganza, the Alta Pinot Noir Rose represents a classic wine style that has been thriving in European countries for years.

Sarah Fletcher, Winemaker