

It may not be a normal wine descriptive but the first word that came to mind as I was appraising this wine was *onomatopoeia*. As you will undoubtedly recall from your year 11 (that's 5th form!) English class, this is a literary term for "A word whose pronunciation imitates the sound it describes" eg *buzz* or *splosh*. What is the relevance here you ask? This wine looks like a blooming rose, smells like a fragrant rose and tastes exactly as it smells - pure, unadulterated joy! The colour is no accident and to extract the right amount of anthocyanin from the skins, some of the Pinot Noir grapes were given 2 days maceration with pump-over before pressing, while others were worked by *pigeage*, the traditional foot stomping technique, usually reserved for tourists visiting Old World wineries.

The nose has pure fruit expression; soft, furry Golden Queen peaches, dried cranberry, red liquorice and plump watermelon imbue a salad days impression and swirl excitedly with vanilla pod, Sweet William and Evening primrose carried enticingly on a summer breeze. Hints of white chocolate, banoffee pie, freshly shucked sweet peas and the scraping from the bottom of a jar of blackberry jam rush by to finish with a fleeting whisper of pipe tobacco. The palate is an expression of pure love, like the lyrics "*The first time ever I saw your face*", it is at once beguiling and melodramatic and mirrors the dizzy dancing way you feel. Tart Omega plum and roasted red bell pepper bring the wine right *en pointe* as does a juxtaposition of raspberry acid drops and chewy red wine gums. The velvety feel of caramello cream and the gooey texture of marshmallows melting over an open fire portray a mouthful of deliciousness, without a bashful bone to chew on. The finish is toffee apple with a dribble of golden syrup and will have you scurrying back for more.

Technical Information

Harvest date:	21 – 30 Mar 2019	Residual Sugar:	6.0 g/l
Brix at Harvest:	22.5 – 23.6°	Bottling Date:	13 August 2020
Final Alcohol:	13.1%	Release Date:	1 November 2020
pH:	3.24	Cellaring:	Enjoy during the long hot days of summer.
Total Acidity:	6.75 g/l		