



F-SERIES

Montepulciano Rose 2021

FRUIT SELECTION

Grapes for 2021 F-Series Montepulciano Rose were harvested on 28th April and 1st May 2021 from organically grown vines at the back of the winery. Soils here are of the old riverbed type; fist sized stones composed of greywacke (a hard, dark type of sandstone laced with quartz and feldspar), mixed alluvial gravel and silt. Fruit is all hand harvested.

ANALYSIS

ACID
6.0 g/l

PH
3.35

ALC
13.5% vol

RS
3 g/l

WINEMAKING

Fruit was handpicked, destemmed, and held on skins for 12hrs. The must was then pressed and settled before being transferred to a mixture of stainless steel, oak, and sandstone vessels. 30% of the blend was inoculated, the remainder ran wild. Partial Malolactic fermentation was carried out. The wine spent 9 months on fermentation lees prior to being blended and bottled with minimal finning.