

Rosé 2019

Pale copper/salmon. Some classic Mourvèdre reduction on opening, with strawberry and red berry fruit taking over. A nice little whiff of apricot kernel and cherry stone, very pleasant.

Background allspice scents and some orange rind. Barrel ferment and lees contact have softened the wine. It glides easily across the palate. Similar flavours as the nose suggests as the wine pulls through the mid palate with gentle acidity towards a dry, savoury finish.

Pretty delicious and dangerously drinkable!



Varieties

100% Mourvèdre

65% from Heathcote, Vic

35% from Nagambie, Vic.

Terroir

Heathcote - The Willoughby vineyard Red Cambrian soil with high level of calcium, situated on east facing slopes in the north of Heathcote near the town of Corop, Victoria.

Nagambie - from the granite soil that sits over layers of ancient river gravel in the Box Grove Vineyards in Nagambie, Victoria.

Viticulture

Heathcote – Spur pruned VSP. Fruit drop at veraison to reduce yield and even ripening.

Nagambie - Grapes grown by Sarah Gough of the Box Grove Vineyard. She uses her own compost and focuses on a well aerated canopy to reduce the need for sulphur and copper.

Yield

Three tonnes/acre.

Vintage Date

14th and 19th March 2019

Vinification

Hand picked and whole bunch pressed before being transferred to seasoned French oak barrels. Long ferment with indigenous yeasts.

Ageing

Long contact with lees and solids, no stirring. Racked just before bottling.

Bottling Date

November 2019

Figures

Alcohol 13.2%

pH 3.50

TA 5.00



THE LOST PLOT

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