



singlefile estate

2008 rosé

the pleasure

A bright flashy colour of garnet with a touch of amber, this has an abundance of red fruit aromas and a palate of juicy raspberries and strawberries, a little sugar sweetness to give balance and cleansing acidity to finish. This wine is at its best served chilled.

the colour

Watermelon with a hint of amber.

the aroma

Raspberry and strawberry fruit.

the palate

Small juicy red berries, some sweetness and balanced cleansing acidity.

the food pairing

This style of wine is a great friend of Asian cuisine. Serve it chilled with a Cantonese stir-fry or your favourite curry.

the viticulturalist's notes

Although labour intensive, a split canopy / vertical shoot management is utilised in the vineyards and this allows for more air flow and light penetration in a normally very vigorous and cool growing region. Watering is seldom needed although some varieties need monitoring. Grapes are harvested at the coolest part of the night and are crushed and in tank within two hours of picking.

the winemakers' notes

After crushing and two days of turning the must, a small portion of cabernet sauvignon juice was run off into a separate tank. At the same time a small batch of shiraz, harvested slightly earlier than normal to preserve acidity and lower tannins, were treated as white grapes and chilled and pressed immediately using a 'champagne' cycle on the press. The juice was then combined with the small tank of cabernet sauvignon juice to create the Rosé blend. It was inoculated and fermentation took 15 days. The ferment was stopped when the correct balance of residual sugar to acidity was achieved. Light fining was followed by filtration and then bottling.

the vintage

The 2008 vintage was as close to perfect as we have had in many years in the Great Southern region. The days were warm and dry and the nights were cool, offering optimum conditions for ripening grapes.

Winter was unusually dry and cold spring weather in October reduced cropping levels which resulted in higher fruit quality.

A kind spring and early summer allowed for even and clean fruit development.

the region

Fruit is sourced from a mature single vineyard in the cool climate sub-region of Denmark in the Great Southern.

the details

Variety	Cabernet Sauvignon 70% Shiraz 30%
Winemaker	Brenden Smith, Coby Ladwig
Harvested	5th April 2008
Alc/Vol	11%
Total Acid	7.8 g/l

