

TASTING NOTES

2018 Pinot Noir Rosé

The Shaky Bridge Pinot Noir Rosé is robust and full of rich flavours. Aromas of wild strawberry and cream with a candy floss edge.

A touch of residual sugar which softens the acidity on the palate providing a lush yet crisp finish. Perfect to drink on its own, this wine is delicious with brunch or lunch, and pairs incredibly well with spicy dishes.



WINEMAKER

Dave Grant

HARVEST DATE

Mid April 2018

VINEYARDS

Terrace & Airport blocks

WINE ANALYSIS

12.5% Alcohol, TA 5.86g/l, pH 3.5

PRODUCTION
420 Cases



Pinot Noir grapes are destemmed and crushed, then left to cold soak for 60 hours before the tinted Pinot Noir juice is fermented in stainless steel to retain the fresh and vibrant character of the fruit.

The goal with this Rose was to create a brilliantly coloured, inviting wine that was neither bone dry nor a candy filled, sweet treat.

Halting fermentation once the Rose reaches a taste-determined residual sugar level, allowed Dave to combine just a dash of sweetness to balance the fresh acidity of our fruit, adding an extra dimension of flavour and creating a deliciously easy drinking Rose for pure enjoyment.