

# The Family

TRENTHAM

## 2017 SANGIOVESE ROSÉ



We have produced a select range of wines from Italian varieties which have been grown on the Estate – these wines celebrate our Irish and Italian heritage influencing our grape growing and winemaking – celebrating a “Love for Life”.

### THE GRAPES

Sangiovese is the most widely planted grape variety in Italy. The variety produces diverse styles of wine ranging from light to full bodied red wine, depending on where its grown and harvest timing. When picked early, the light colour, red berry flavours and natural acid are well suited for making quality rosé.

### THE VINTAGE

‘Late but great’ sums up the 2017 vintage. Good rain in spring, followed by mild weather and only short heat waves resulted in grapes ripening slowly on the vine. It was certainly an unusually late harvest but the wines are something to be proud of – well balanced fruit, plenty of flavour and distinct varietal aromas.

### THE WINEMAKING

Harvested during the cool of the night the grapes were crushed and left in contact with their skins for 10-15 hours to obtain desired colour and flavour. The juice was then run off the skins into a stainless-steel tank and inoculated with a complementary yeast strain chosen to enhance the natural fruit flavours.

### THE WINE

A highly aromatic wine showing notes of strawberries and cream, rose petal and lavender. The palate is brought to life with juicy red fruits, layered with rhubarb. A sophisticated style with a dry finish, made to be enjoyed chilled.

### THE FOOD

Enjoy with an antipasto plate, seafood or Asian cuisine.

### ANALYSIS

Variety:	Sangiovese
Region:	Murray Darling
Alcohol:	12.5%
Acid:	5.7 g/l
pH:	2.95
Sweetness:	Dry

*love for life*