



2018 CLASSIC ROSÉ DRY





| VITICULTURE | A blend of Grenache, Shiraz & | |
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| | Mourvèdre from the cool climate | |
| | region of Hilltops, N.S.W. | |
| WINEMAKING | Cold fermented in stainless steel | |
| | using a specially selected yeast. | |
| PALATE & BOUQUET | An elegant wine made in the | |
| | Provence style from South East | |
| | France. Strawberries & cream | |
| | dominate the nose with fresh red | |
| | fruit and a light spritz on the palate, | |
| | finishing in a dryer style. | |
| ALCOHOL | 14.0% Vol (8.3 Std Drinks) | |
| BOTTLED | 750ml under screw cap. | |
| FOOD MATCHES | Antipasto platters or spicy Thai food. | |
| CELLARING | Drink now. | |
| WINEMAKERS | Bill Sneddon & Alex Woods. | |

| FURTHER NOTES | |
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