

2024 SANGIOVESE ROSE

PAULETTS CLASSIC REGIONAL RANGE WINES

VARIETY	100% Sangiovese			
FRUIT SOURCE	Clare Valley			
VINTAGE	<p>The season started relatively dry in August, September, and October compared to the previous two growing seasons, resulting in low disease pressure early on. Flowering began in Watervale in late October/early November, about two weeks ahead of the 10-year average and at least a month ahead of the 2023 vintage. Rainfall was slightly above average in December and early January but quickly diminished. January and February were warm to hot, and we experienced nine consecutive days in early March with temperatures above 33 degrees, accelerating the harvest of any remaining crops. Minimal to no rain during harvest kept disease pressure low and prevented interruptions.</p>			
BOTTLED	May 2024			
WINE SPECIFICATIONS	Alcohol	13.0%	Total Acidity	7.2 g/L
	pH	3.08	Reducing Sugar	1.9 g/L
COLOUR	Pale salmon pink.			
AROMA	Intense aromatics of red apple skin, guava, raspberry, rhubarb and strawberries and cream with hints of rockmelon and just ripe stone fruit.			
PALATE	Generous and round with a core of mid palate fruit sweetness featuring red apple, raspberry, watermelon, strawberry and guava like the nose. Natural acidity keeps the palate in check providing a fresh, clean & balanced finish.			
WINEMAKING NOTES	Machined harvested, gently pressed for minimum colour pickup. Fermented in stainless steel using neutral yeast. Stabilised, filtered and bottled young to capture the fresh juicy fruit characters.			
CELLARING	Best consumed within 2 years.			
FOOD IDEAS	Pairs well with your favourite antipasto platter and light pasta dishes.			
AWARDS & ACCOLADES	SILVER 2024 Royal Queensland Wine Awards SILVER 2024 Sydney Royal Wine Show			

