



Moira Rosé 2018

Fragrances of cantaloupe, lemon, almond, strawberries and cream and other red berry fruits abound. Fresh, zesty and dry on entry, it tastes of pink grapefruit, honeydew melon and white cherry with mineral undertones.

Sourced September 26th from the winery's founding vineyard, hand-picked in the early morning when the berries' temperature was coolest. Grape sugars averaged 21.2 ° Brix. The juice was gently pressed after only the briefest contact with the grape skins, and cool-fermented in a horizontal steel "milk tank", designed to enhance the influence of lees.

After twelve more weeks to clarify, the wine was bottled in December 2017.

Production was 500 cases cases of 750 ml bottles and 13 cases of 1500 ml bottles were made.

Alcohol was measured at 12.5%, residual sugar 0 grams per litre, titratable acidity at 8.4 grams per litre and pH at 3.2.

Food Companions:

Serving temperature between 10 and 12 ° C with grilled poultry, sausage or fish.