



# PINDARIE

*Barossa Valley*

## 2023 Rosedale Road Sangiovese Rosé



**Grape Variety:** 100% Sangiovese

**Origin Country:** Australia

**Region of Production:** Barossa Valley (Single Vineyard, Estate Grown).

### **Winemaking Notes:**

Sangiovese makes a fabulous crisp, fresh, dry rosé, with bright colours, aromas and flavours. The variety is famous for its aromas of cherries, firm tannin, and relatively high acidity. We take a 'protective' approach to making this wine: gently pressed after a few hours of contact between juice and skins (which guarantees light but bright colour); fermented cool to dryness and bottled early to retain freshness. This all ensures that we have a wine that is a very pure expression of the variety and site.

### **Vineyard Report:**

A much cooler and later vintage than normal, The Rosedale Road block was harvested in the early morning hours when it is the coolest. A quick efficient pick and straight into the winery for processing to minimise field skin contact and let winemaking have the control.

**Picking Season:** 14th March 2023

**Alcohol:** 12.0%

**Sugar Residual:** 2 g/l

**T.A. (Acidity):** 6.8 g/l

### **Tasting Note:**

Drink it chilled, but not so cold that the lovely cherry and floral aromas are suppressed; then savour its gentle, savoury, textured finish.

### **Food Pairing:**

Being a vibrant, fresh rosé it is ideal when paired with antipasto, fresh seafood, or Asian dishes that carry a touch of chili.