

ROSÉ

2007

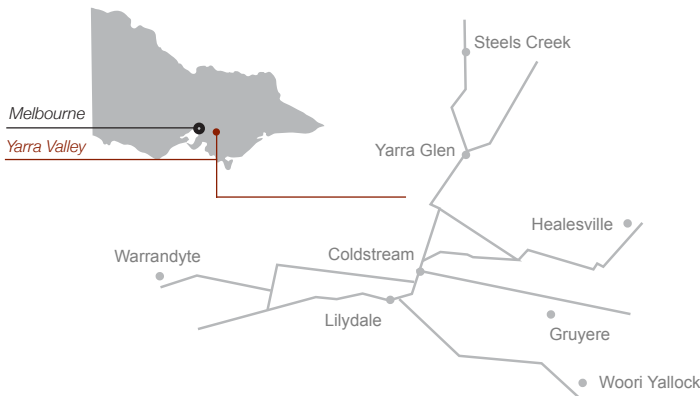
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YARRA VALLEY - DIXONS CREEK

Unlike some roses produced in this country, this wine is not a by-product of red wine production. We produce a rose because we enjoy drinking it and believe that too many on the market are overly sweet. The style we are chasing is dry and crisp. The 2007 is 100% Cabernet Sauvignon from a single vineyard.

Vineyard

The fruit for this wine was sourced from a vineyard in the Dixons Creek sub-region of the Yarra Valley. With more than 10 years age on these vines, some would say that producing a rose from the fruit is a waste but we believe that it has created a wine of sensational balance and intensity.



Vintage Conditions

The 2007 vintage was one of the earliest of all time in the Yarra Valley. The hot and dry conditions led to Cabernet Sauvignon ripening with quite low sugar levels, we believe this was due to the vines shutting down as a stress response.

Winemaking

The grapes were picked at 10.5 Obe to retain some crisp acidity. After de-stemming and crushing, the grapes sat on skins for 24 hours before being pressed and cold settled. The juice was then racked to French oak for fermentation. One barrel (25%) was brand new which gives the wine a spicy lift, but the wine remained in this barrel for only 1 week before being transferred to older oak. The wine matured in barrel for 4 months before bottling in August.

Wine Analysis

Alc/Vol : 10.5%
Acidity : 6.6 g/L
pH : 3.46



TASTING NOTES

- Colour : Pale red with watermelon and fresh strawberry hues (almost fluorescent).
- Nose : Fresh strawberries, slight herbal notes and freshly squeezed watermelon. A slightly mineral edge.
- Palate : Following along the lines of the nose, the palate reveals red perfumed fruits with almost unripe strawberries adding to the freshness. A fine drink.

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