

B A C C O

ROSÉ 2024

THE GRAPES FOR THIS WINE ARE SELECTED FROM THREE CHARACTERFUL VINEYARD POCKETS ON THE ESTATE: MALBEC BLOCK 4 (1.4 HA), SANGIOVESE BLOCK 10 (3 ROWS) AND VERMENTINO BLOCK 8 (3 ROWS). GRAPES ARE HAND-PICKED IN THE EARLY MORNING HOURS AND CAREFULLY SORTED AT THE CELLAR TO VINIFY A FRESH YET COMPLEX ROSÉ IN A CLASSICAL, ELEGANT STYLE.

IN THE VINEYARD

The Malbec block is harvested early in the season, which lends a bright acidity to the fruit. During the growing season, we allow these vines to bear slightly more fruit than the blocks that are allocated to red wine. As we are picking for rosé, we are not aiming for complete phenolic ripeness in the grapes, which means we can have a lush canopy with a higher yield. The same management practices are followed for the Sangiovese block, which yields fruit ideal for making a lighter, fresher style of wine. The Vermentino grapes are similarly sourced from the bottom third section where 3 rows have a strong vigour.

BLEND

67% MALBEC
22% SANGIOVESE
11% VERMENTINO

IN THE CELLAR

Before vinification the grapes are sorted. After crushing, the grapes go directly into the press, while all the valves are open so that the very light and fresh free-run juice can be collected. The juice is allowed to settle for 48 hours before being racked into neutral 300L French oak barrels where the juice will undergo alcoholic fermentation. The three separate rosé components then spend five months on their lees in the barrel before blending. The winemaker and cellar master make bench trials of the blend and only the best components make the cut. Once a decision has been made on the best blend, the separate components will be racked out of barrel into tank and allowed to integrate before bottling.

IN THE BOTTLE

This luminous light pink rosé is fragrant and sensual, with fresh red cherries and florals following on to a generous palate of red and stone fruit, and a hint of salty minerality on the bright finish. It pairs well with diverse dishes, from seafood to grilled peaches with mascarpone and Caprese salad.

AWARDS 2022 VINTAGE

• 91 points - IWSC



Alcohol
13%

pH 3.49

TA 5.38 g/l

VA 0.50 g/l

RS 2.0 g/l