



## **MAKERS' PROJECT**

#### RESERVE PROJECT ROSÉ

WINEMAKING PROCESS FREE RUN

REGION LANGHORNE CREEK

# VINTAGE 2019

Makers' Project is a range that celebrates expertise and innovation in wine. It builds on Wolfgang Blass's original vision to create wines that taste great – wines people want to drink. These are wines our winemakers love to make, wines that highlight innovative quirks and winemaking processes that make them not only tasty, but fresh, original and exciting.

Makers' Project Rosé was made with free run juice drained directly from the press. With no squeezing of the skins and seeds, only the pure, fresh, vibrant juice was fermented, resulting in a deliciously light, fruity wine. A juicy palate and lingering finish make it the perfect dinner date.



### WINE SPECIFICATIONS

| VINTAGE CONDITIONS | Winter rainfall was well below average, however<br>rains through November and December helped<br>set up canopies for the warm, dry summer<br>ahead. Cooling southerly breezes during most<br>evenings helped temper the heat, with fruit<br>picked early to retain natural acidity and fresh,<br>bright flavours. |
|--------------------|---|
| GRAPE VARIETY      | Grenache  |
| MATURATION         | Matured in stainless steel to preserve fruit purity and varietal character.   |
| WINE ANALYSIS      | Alc/Vol: 12.5%<br>Acidity: 5.5 g/L<br>pH: 3.02  |
| PEAK DRINKING      | Enjoy while it's young, fresh and vibrant.  |
| FOOD MATCH         | Delicious with crispy-skinned salmon with ginger and coriander, or tempura vegetables.  |

### WINEMAKER COMMENTS

**COLOUR** Pale salmon pink.

| NOSE   | Raspberry, strawberry and pomegranate.   |
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| PALATE | A delicate, fruity, light-bodied<br>wine with a fresh, juicy palate<br>and a soft, silky, lingering finish |
|        | Winemaker: Clare Dry   |