

2016 PeeWee : Nero d'Avola Rose

Technical Information

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| Vineyard | McCarthy Orchard, Sand Road Region: McLaren Vale Sub Region: McLaren Flat. Vineyard unndergoing organic certification. |
| Viticulturalist | Mark McCarthy |
| Varietal | 100 % Nero d'Avola |
| Average Age of Vines | 7 years |
| Surface Area | 0.21 ha |
| Soil | Deep sand over clay |
| Exposure | North facing, 35m above sea level |
| Harvest | Hand Picked |
| Average Yields | 7 tons/ha |
| Average Production | 100 dozen |
| Vinification | Crush/destemmed. 24 hours skin contact. Basket pressed. |
| Fermentation | No added acid enzymes or fining agents. Fermentation completed in old French oak. |
| Acidity | 7.1 g/l |
| Alcohol | 12.2% v/v |
| Date of bottling | June 2016 |
| Winemakers | Angela Townsend & Andy Coppard |



Tasting Notes

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| Nose: | Fresh rhubarb, hint of dried lavender and cranberries. |
| Palate: | Fresh crisp and crunchy pomegranate. Beetroot, cranberries and a hint of fennel bulb. Well integrated natural acid, excellent length and a bright sharp finish. |