

## 2016 Ring O Rosie: Nero d'Avola Rose Petillant Naturel

### Technical Information

---

Vineyard	McCarthy Orchard, Sand Road, McLaren Flat Region: McLaren Vale Sub Region: McLaren Flat Undergoing 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	50 dozen
Vinification	Crush/destemmed. 24 hours skin contact. Basket pressed
Fermentation	Wild yeast, no added acid, enzymes or fining agents Fermentation completed in bottle.
Acidity	7.1 g/l
Alcohol	12.2% v/v
Date of bottling	May 2016
Winemakers	Angela Townsend & Andy Coppard



### Tasting Notes

---

Nose:	Cherry and rhubarb.
Palate:	Refreshing sour cherry. Crisp, cloudy, earthy and spicy with light powdery tannins, and a fresh spice and flowery finish.