



## Tasting Notes 2013 10X Rosé



Vintage	After good winter rains the 2013 vintage ended as one of our driest and earliest vintages on record. The favourable weather throughout bud burst and flowering set up the ideal conditions for a very good vintage.
Vineyards :: Clones	Coolart Road :: 115
Harvest date :: Yield	Hand picked 22 February :: 2.9 tonnes/ha (1.2 t/acre, ~17.4hl/ha)
Brix :: pH :: TA	20.8° (11.6° Baumé) :: 3.55 :: 6.8 g/l
Winemaking	The grapes were hand harvested and on arrival at the winery, destemmed to holding vessels for 24 hours on skins. The grapes were then pressed and the juice transferred to old French oak barriques before a spontaneous wild ferment. No malolactic fermentation and the wine spent 3 months in barrique and then transferred to tank before being bottled lightly fined and filtered.
Winemakers	Richard McIntyre, Martin Spedding, Jeremy Magyar
Aging :: Oak	3 months :: old French oak barriques (medium toast; tight grain; Allier, Chatillon; Sirugue, François Freres)
Malolactic	None
Residual sugar	Dry (0.57 g/l)
Finished pH :: TA	3.28 :: 6.1 g/l
Alcohol	12.0% (7.1 standard drinks/750ml bottle)
Production	341 dozen :: bottled 27 June 2013 :: screwcap
Release date	February 2014

### TASTING NOTES

Some critics debate the importance of colour in wine, suggesting it's of only cursory importance compared to aroma and flavour. Even if this is true, the exception must surely be rosé, whose varying colours ought always to be a principal source of delight to drinkers. From lurid pink to the palest of blushes, a good rosé always shimmers with sunset lights and anticipation.

The 2013 10X Rosé opts for a pale salmon pink which, aside from being in the sweet spot as far as contemporary rosé is concerned, is wonderfully classy. It reminds one of faded glamour, fine silk and the sort of opulent luxury that can afford to be subtle. The palate, then, comes as a fresh shock to the senses, not trading in pastel like the wine's hue but rather in the crispest of berry flavours. This is a seriously aromatic wine, with crunchy red fruit, sap and savoury nuances contributing to a feeling of extreme youth, as if the wine has leapt from the vineyard into the glass only moments ago.

The palate echoes these impressions, proving the wine is a savoury one at heart, and boosting its sophisticated flavours with a firm acid line and a defined shape. It's intense, this wine, but light too, a flash of fruit weight reverberating through the mid-palate before softening and becoming more plump on the finish. As a style intended mostly to accompany food, it's important rosé never cloys, and this wine's structure and flavour profile ensure this is the case.

Julian Coldrey [February 2014, commissioned by TMBT]

Food :: Temperature	This should pair fantastically with a range of foods, but why not whip up your most luscious paella and give it a whirl? Serve at 7-10°C.
Best drinking	2014-2016