



Tasting Notes 2015 10X Rosé



Vintage	Following heavy rainfalls in the winter of 2014, vintage 2015 growing conditions were exceptional. Mild and consistent temperatures over the summer and a cool and dry autumn produced beautiful fruit, balanced yields and healthy canopies. The resulting wines have bright fruit, great balance and persistence. One of our very best vintages. Yields were well up on the previous vintage (overall 4.6 t/ha or 1.9t/acre compared to 2.1 t/ha or 0.8 t/acre).
Vineyards :: Clones	Coolart Road (100%) :: 115 (54%), MV6 (46%)
Harvest date :: Yield	Hand picked 27 February 2015 :: 5.2 tonnes/ha (2.1 t/acre, ~31.2hl/ha)
Brix :: pH :: TA	21.4° (11.9° Baumé) :: 3.52 :: 6.1 g/l
Winemaking	Grapes hand-harvested in late February and on arrival at the winery, 90% 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 2 months in barrique before being racked off lees to third fill puncheons for an additional 3 months. The wine was then transferred to tank before being bottled unfiltered and filtered.
Winemakers	Jeremy Magyar, Richard McIntyre, Martin Spedding
Aging :: Oak	5 months :: old French oak barriques & puncheons
Malolactic	None
Residual sugar	Dry (0.36 g/l)
Finished pH :: TA	3.42 :: 6.0 g/l
Alcohol	13.0% (7.7 standard drinks/750ml bottle)
Production	449 dozen :: bottled 31 August 2015 :: screwcap
Release date	November 2015

TASTING NOTES

The relevance of colour is something that is hotly debated in wine circles, but when it comes to rosé, there's no doubt it matters. The first thing, therefore, to note about this wine is its gorgeously deep salmon tint, not quite lurid yet far from the anaemic rosé shades that were fashionable for a time. This is a pleasure to look at, as all rosés should be.

To the nose, which immediately announces the seriousness of this wine's style. Experienced wine lovers will know that rosé comes in a broad range of styles, some of which can carry a sweet, confectionary edge to the aroma. Not so here. While very accessible, the aroma shows firmly savoury notes of rhubarb, red berries and earthy sous-bois; it's very much a high fashion (as opposed to a high street) expression of this style. Despite this sophistication, there's a depth and generosity evident that suggest a well proportioned wine in the mouth.

On tasting, that promise is amply fulfilled, the wine exploding with fresh fruit flavour and a wonderfully modulated acid structure. The flavour profile recalls nothing so much as biting into a fresh, crunchy red berry and feeling its flesh explode into the mouth. But it's no one trick pony, and even as fruit flavour expresses itself, one notices many nuances both in flavour and structure. An edge of tartness frames core fruit flavours and brings wonderful freshness. Texture and grip take hold as the line progresses, turning what seems at first to be a fruit-driven wine into something wholly more sophisticated and enjoyable. The wine closes on a savoury spice note.

Julian Coldrey [March 2016, commissioned by TMBT]

Food :: Temperature	A wonderful rosé that should be paired with a spectacular paella. Serve at 7-10°C.
Best drinking	2015-2018

REVIEWS

Light pink hue. The bouquet is intensely smoky/strawberry pinoty, plus a whiff of oak. It's light and soft on the tongue, the acidity very gentle and yet not lacking. There's a definite oak-aged savouriness here. It's nutty and lip-smacking on the aftertaste. I could drink a few glasses of this. Delish. Drink 2016 to 2019.

92 :: Huon Hooke :: February 2016 :: huonhooke.com

This is pretty and accessible style with light powdery texture, clean acidity, flavours of red berries and cherries, and an easy going charm throughout. Has a nice blood orange flavour in the aftertaste too. Drink 2015-2018.

91 :: Gary Walsh :: December 2015 :: winefront.com.au