

2019 ROSEHILL SHIRAZ



Region: Hunter Valley, NSW

Winemaker: Adrian Sparks

Growing Conditions

The Hunter Valley experienced a mostly dry winter with regular rainfall throughout September. This, in conjunction with the focus our Viticulturalist has on creating a sustainable environment within the Mount Pleasant vineyards – mulch, cover crops etc., has resulted in some of the healthiest vines on the estate in recent years. Vines have been developing great canopies which has assisted greatly in warding off the sunburn of fruit. Harvest was on schedule for the most part and is looking expressive with healthy sized bunches and no disease pressure across all sites.



Colour

Deep purple with vivid violet hues.

Aroma

Intense red fruits of raspberry, cranberry with lovely violets, spice, plum and mulberry notes.

Palate

Elegant and long, the red fruits drive through the palate with intensity and focus. Underlying acidity and subtle oak complement this fruit, supporting the palate all the way to the end.

Vinification/Maturation

Hand picked, destemmed and chilled to open top fermenters. A short cold soak followed by inoculation and pumped over three times daily. Pressed off just prior to dryness and racked to tank for malolactic fermentation. After this the wine was racked to 20% New French puncheons for maturation. After nine months the wine was blended and bottled.

Alcohol/Vol 14%

