

# KNEE DEEP in Margaret River

## ROSÉ VINEYARD ESTATE RANGE



### VINTAGE 2017

Tones of rose water, red berries and cinnamon greet on the nose, accompanied by a bold entry of yet more summer fruits, rhubarb and creamy textures. A fine natural acidity leads to a refreshing finish of plums and currants.

### COMMENTS

&nbsp;Knee Deep Vineyard Estate Range of wines show consistency, reliability and outstanding value for single vineyard Margaret River wines.

### WINEMAKERS COMMENTS:

Machine harvested in the cool of the night, cold crushed to Press, where the juice is immediately separated from the skins. Cold settled for 2-3 days, after which the clear juice and light solids are removed from the heavy solids. Fermented in Stainless Steel. Ferment occurs at 12°C (cold ferment) in order to preserve freshness.

### VINTAGE CONDITIONS:

The growing season started off as perfectly as could be hoped for, with a long, cold and wet winter putting the vines and soils in good stead. Although spring was cool, a good and even bud burst led to optimal crop levels and healthy early shoot growth. A consistently cool summer led to even and slow ripening of both whites and reds, resulting in wines of elegance and great fruit purity. Beauty is the order of the day in 2017.

### SPECS:

Country of Origin:	Australia	Harvest Date:	30.3.17
Region:	Margaret River, Western Australia	Baume at Harvest:	11.9
Sub Region:	Wilyabrup	Bottling Date:	5/6/17
Vineyard:	Knee Deep Vineyard	Alcohol:	12.5%
Variety:	Shiraz 100%	TA:	6.47
Winemaker:	Bruce Dukes & Remi Guise	pH:	3.24
Allergens:	Contains Sulphites (220), Fish Products (Isinglass)	Packaging:	750 mL, packed 12/carton, 64 ctns/pallet
Standard Drink:	7.4 SD	Bottle:	OI-30570 FlintCl
Release Date:	01/06/2017	Closure:	Stelvin +

### FOOD:

The best thing about this Rosé is how well it pairs with a range of foods. Try it with a seafood entree, pork, beef carpaccio, Thai spiced food or cheese platters.

