

Tasting Notes

RUBY TUESDAY ROSÉ 2010

VARIETY:

Shiraz and Sangiovese blend.

REGION:

Southern Barossa, Lyndoch Valley.

OAK MATURATION:

16 months in French oak Hogsheads.

WINEMAKERS COMMENTS:

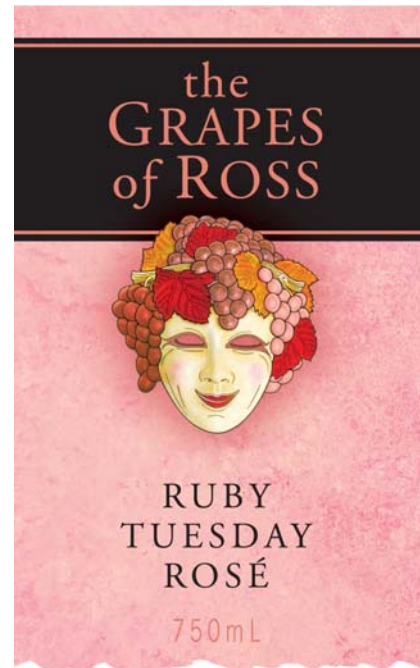
Soft, subtle, violet and cherry characteristics of Sangiovese, with rich, ripe, fruit driven Barossa Shiraz imparting the full mouth feel to the wine. It has a radiant ruby sheen with fragrant rose and lifted soft attractive berry aromas and a touch of spice. On the palate, succulent, red berry fruits and cherries tantalise in the softest hint of spritz. There remains a crispness and acidity which balances the ripeness of the full fruit flavours.

Recommended with seafood, Asian and French cuisine and salad dishes.

12.5% Alc/Vol

Silver Medal 2010

Cairns Show Wine Awards (class 6 Rosé)



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