



NOTHING TO DECLARE ROSÉ 2012

VARIETY: SYRAH 100%
PRODUCTION: 144 CASES
ALC./VOL.: 13.8%
OTHER: pH 3.69, TA: 6.6 g/L, RS: 2.0g/L

VINEYARD

The fruit for the 2012 Nothing to Declare Rosé came exclusively from our Osoyoos East Bench Bartsch vineyard. This vineyard is an old planting of Syrah. We choose a block with a lower sugar level and higher acidity for the Rosé. The Bartsch vineyard is an Osoyoos East Bench class 1 site. The block chosen for the Rosé has excellent south aspect and a gentle but consistent southern slope. The soil type is loamy-sand of silica and granite composition.

WINEMAKING

Our inaugural rosé was produced using the saignée method. The Syrah was destemmed (to help extract some juice) and pumped to tank. The juice and skins remained in contact for approximately 24 hrs and then 1500 liters of juice was removed by straining the must through our press. At this point we made the Rosé as one would make a white wine: cold settling of the juice, cold racking and then fermentation at low temperatures in stainless steel tanks.

The Rosé saw no oak maturation and no lees stirring was done. The wine was racked twice post fermentation to keep the fresh aromatic berry character of the Syrah.

The Syrah for the Rosé was one of the last lots of fruit received at the winery. That, combined with the cold fermentation resulted in a fermentation that lasted until early December. The wine was then bottled on the 11th of April 2013.

TASTING NOTES

This is a light-bodied, delicate and vividly colored wine. On the nose the Rosé exhibits intense aromas of fresh and candied red berries with hints of and cassis and fennel seed. There is a good balance between the fresh, vibrant style and the structure, which is round and light.

On the palate the wine is not dissimilar to the nose, quite crisp, but the candied fruit gives way to fresh red field berries with raspberry being the dominant characteristic. In the background, there are also some slightly savoury notes of tobacco and pencil lead shavings.

The wine has a crisp finish with good finesse and length.

