

MARQ



SERIOUS ROSÉ

It is often said that the Rosé wine style is perfect for the warm Australian climate. We agree whole heartedly with this sentiment but usually find the Rosé wines we buy are made from grapes not suitable for quality red wine, are regularly sweet and usually no more than a simple crowd pleaser. Inspired by the Rosé wines of Southern France this is our attempt at a 'Serious' Rosé.

COLOR

Beautiful vibrant pale pink.

AROMA

Lifted floral, cherry and strawberry characters with hints of citrus, lemon butter and gun smoke.

PALATE

Residual sugar dry, yet with a vibrant fruit sweetness. The flavours follow from the aroma with lots of cherry and strawberry. Whilst the acidity is crisp and refreshing as one would expect from a Rosé it is softened by a rich textural mouthfeel derived from the wild ferment and lees aging. A wine with complexity and texture – a seriously interesting wine.

REGION

Margaret River.

WINEMAKING & VITICULTURE

The Grenache grapes are grown in the Southern part of Margaret River. The grapes are harvested at a ripeness level more typical of white wine and then cooled before being crushed. The must is not immediately pressed because the vibrant pink colour we desire requires around 2 hours of skin contact after which the must is pressed. The partially clarified juice is then transferred to older French oak barrels un-inoculated until fermentation begins spontaneously. After fermentation is complete the wine remains in barrel with fortnightly lees stirring for 5 months before assemblage and bottling.

