

2018 Rose

Alcohol label %: 12.5

Harvest

We approached this Margaret River Rosé by having an open canopy all of the growing season, so the fruit received gentle dappled light, which assisted with the growth of supple tannins and fragrant berry perfumes.

Winemaking

The fruit was cold crushed to press and cold settled before a 12°C ferment in barrel for 20 days. Then aged in barrel on lees for four months before bottling.

Appearance

Light pink with salmon hues

Nose

Fresh and floral with hints of red berries

Palate

Wow what a lovely start to a conversation, crisp, delicate, red fruits, elegantly sophisticated with good length.

Food Pairing

Beautiful delicate wine, delightful on its own or paired with food.

UMAMU Rose with Snapper Crudo with Basil, Orange and Macadamia

UMAMU Rose with Melon, Prawn & Prosciutto Salad - see website for recipes.

