

## 2008 BAROSSA ROSE (Cabernet Franc)

We have chosen to make our '08 Rose from the Cabernet Franc varietal because of its lovely herba-  
ceous characteristics and vibrant fruit flavours. The wine has a bit of residual sugar (8 grams per  
litre) which we feel will help this wine age well over the next couple years. Serve chilled with an array  
of foods from heavy cream based sauces to spicy asian cuisine, or simply enjoy its refreshing qualities  
on those warm days and nights.



### VINEYARD

The vines were planted in 1989 on alluvial loam which is well drained. The vines are pruned to approx. 70 buds per vine. The vines are mechanically pruned and harvested.

### OENOLOGY

The grapes were harvested at 12.5 be and fermented in open top ferment tanks. The wine received one pump over and was then pressed within 48 hours of crushing. The wine was cold fermented in stainless steel over 14 days to retain colour.

### FILTRATION & FINING

The wine was fined using bentonite (a type of earth found only in the state of Wyoming) as opposed to egg-whites. It was then filtered in order to retain its color. The wine was then cold stabilized prior to bottling.

### CELLARING

Rose is meant to be enjoyed right away. We believe this wine should be consumed within 2 years of the vintage date.

### PRODUCTION

300 cases produced; 150 exported to the US

Imported by:  
34th Parallel, LLC  
Calistoga, CA  
(707) 709-8962  
Suggested retail: US \$15.99

WINEMAKER KYM JENKE