

VINEYARD

Chardonnay from two McLaren Vale vineyards, one in Blewitt Springs, the other in Willunga. Riesling from Willunga, McLaren Vale. Grenache from Whites Valley, McLaren Vale.

NUMBERS

ALCOHOL: 12.8%
pH: 3.34
Residual Sugar: 1g/L
Total Acidity: 5.5g/L

SOIL

Blewitt Springs - Sand over limestone.
Willunga - heavier clay loam.
Grenache - Urrbrae loam.

STYLE

Pink Matter is not your average Rose. Using the Ripasso method of washing white wine over red skins, the crisp and aromatic Chardonnay and Riesling blend become infused with juicy Grenache skins, adding complexity and depth to the wine. Think of the process like hot water steeping in tea - don't leave it in too long, or remove it too quickly.

PINK MATTER

2018 ROSÉ MCLAREN VALE



**63% CHARDONNAY
30% RIESLING
7% GRENACHE**

SENSES

SEE: Rose gold.

SMELL: Apple blossom, cherries, flowers, Amaro Montenegro, strawberries, beeswax.

TASTE: Fresh acidity, creaminess across the palate, very textural.

FOOD: Antipasto, calamari and fresh seafood, entrees, share plates and tapas.

CELLARING: 10 years.

FERMENTATION

Oxidatively handled, pressed and fermented until dry, with no SO2 added, inoculated with a neutral yeast.

MATURATION

1kL spent one week on unpressed Grenache skins, then in tank for four months on lees.

STORY

Pink Matter the a celebration of all things related to femininity, girls, women and equality.