



GRAPE VARIETIES

53% DORNFELDER
47% ZWEIGELT

PRODUCTION

423 CASES

BOTTLED

FEBRUARY 23, 2018

ALC % VOLUME 12.0%

PH 3.10

TA G/L 6.68 RS G/L 5.95

SKU 518019

2017 ROSÉ

This beautifully pink wine has aromas of strawberry yogurt, rhubarb, hibiscus, cranberry and a hint of Campino candies. On the palate this dry rosé offers bright acidity, light tannic structure and flavours of red currants, pink grapefruit, strawberry and crab apple, with a hint of spice.

FOOD PAIRINGS

Although lovely for sipping on the patio, this savoury rosé is a great food wine, pairing with white sauced pizzas, summer salads, gazpacho and creamy cheeses.

VITICULTURE

Known for its colour and high vigour, Liquidity's own rooted Dornfelder has been spur pruned and then shoot and fruit thinned to produce 3.25 short tons per acre. The Zweigelt, sourced from Naramata, has similar colour characteristics as the Dornfelder.

WINEMAKING

Zweigelt grapes were harvested on October 10th, crushed and whole cluster pressed due to greater colour intensity in this vintage. The Dornfelder was harvested on September 27th, crushed and immediately pressed. The two varieties were fermented separately, lasting approximately 2.5 weeks. The finished wines were racked off lees, blended and aged in tank for 3 months, before filtration and bottling in late February.