



2016

rosé



This vibrant pink wine has aromas of strawberries and cream, rhubarb, sour cherry and hibiscus. On the palate it offers bright acidity and flavours of red currants, strawberries, citrus and white pepper.

FOOD PAIRINGS

Although perfect for sipping on the patio, this savoury rosé holds up to mixed tapas, BBQ salmon, a charcuterie and cheese platter or roasted chicken.

VITICULTURE

Known for its color 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. Zweigelt grapes were sourced from Oliver.

WINEMAKING

Zweigelt grapes were harvested on October 2nd and crushed and left to soak for approximately 2 hours before pressing off. Dornfelder from the Allendale vineyard was harvested on October 7th, crushed 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 2017.

Grape Varieties:	63% Dornfelder 37% Zweigelt
Production:	334 cases
Bottled:	February 24, 2017
Alc % volume:	13.3%
pH:	3.20
TA g/L:	7.18
RS g/L:	6.2

SKU 518019