



GRAPE VARIETIES

60% DORNFELDER
40% ZWIEGELT

PRODUCTION

480 CASES

BOTTLED

FEBRUARY 23, 2018

ALC % VOLUME 12.0%

PH 3.28

TA G/L 6.8

RS G/L 4.4

SKU 518019

2018 ROSÉ

Rose gold in colour with aromas of mandarin, wild strawberry, rhubarb and nectarine.

Cranberry with a hint of water melon, sponge cake and hibiscus come through on the palate. Blend of Dornfelder (60%) and Zweigelt (40%) from Estate grown and fruit from Naramata Bench. Lighter colour testament to the vintage and just 3 hours skin contact. Whole cluster press varietals and fermented stainless steel.

FOOD PAIRINGS

An excellent pairing with charcuterie, watermelon salad and sunny patios.

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 7 short tons per acre. The Zweigelt was sourced from Naramata and has similar color characteristics as the Dornfelder.

WINEMAKING

Zweigelt grapes from Naramata were harvested on October 5th and whole cluster pressed. Dornfelder from the Allendale vineyard was harvested on October 10th, destemmed, but not crushed and immediately pressed. The two varieties were fermented separately, lasting approximately 3 weeks. The finished wines were racked off lees, blended and aged in tank for 3 months, before filtration and bottling in late February 2019.