



2015

rosé



*Bright pink, with aromas of ripe berries, pink grapefruit, rhubarb and watermelon. Always a patio favourite, this dry rosé features a creamy mouthfeel with flavours of Lambert cherry, strawberry, white pepper and red currants.*

#### FOOD PAIRINGS

This wine would pair well with BBQ salmon, a charcuterie plate, goat cheese, or roasted chicken with a fruit salsa.

#### 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.

#### WINEMAKING

Dornfelder was hand-harvested on September 15th, crushed and left to skin soak for less than 2 hours before pressing off to tank. A 3 week long wild fermentation was carried out with careful temperature control to retain the fruity aromatics. The finished wine was racked off its lees and aged in tank for 3 months, before filtration and bottling in early February 2016.

Grape Varieties:	100% Dornfelder
Production:	117 cases
Bottled:	February 9, 2016
Alc % volume:	13.4%
pH:	3.25
TA g/L:	6.29
RS g/L:	2.18

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