

# Rosé

## 2017 Pinot Noir Rose

### VITICULTURE

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Fruit for the 2017 Parker Estate Pinot Noir Rose was sourced from a vineyard at the Western end of V&A lane in Coonawarra.

2017 was a cool vintage, and therefore later than usual, giving an extended hangtime on the vine. This prolonged ripening period produced a more complex and subtle flavour profile.

Although 2017 will go down as a challenging vintage we were lucky to pick our Rose *before* the late harvest rains meaning the fruit ripened disease free.

### WINEMAKING

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Following picking on March 20th the grapes spent 6 hours on skins to achieve just the right amount of colour.

Free run juice and pressings were fermented separately at low temperatures of approximately 12 degrees for 30 days. The pressings were kept light and were blended back into the free run to provide structure and flavour before bottling.

The Parker Pinot Noir Rose is a dry, provincial style Rose with ample fresh flavours, a pretty nose and a structured palate.

### TASTING NOTES

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**Colour:** Pale blushing pink.

**Aroma:** Full, aromatic and punchy. Notes of fresh red fruits balanced with savoury characters.

**Palate:** Delicately structured with some confectionary notes of nougat and red toffee apple, finishing crisp and dry.

### ANALYSIS

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<b>ALC</b>	13.5%	<b>TA</b>	5.8 g/L
<b>RS</b>	0.4 g/L	<b>PH</b>	3.30
<b>OTHER</b>	Vegan		



**PARKER**  
**COONAWARRA**  
**ESTATE**