

# PREECE

WINE OF MITCHELTON

## *Masterful Blending*

### **PREECE Grenache Rose 2018** **Nagambie, Victoria**

The Preece Wines collection pay homage to the legacy of Mitchelton's founding winemaker Colin Preece, also known as one of Australia's masterful blenders. Embracing the fastidious approach and innovative flair that Colin Preece extolled throughout his highly decorated career, the Mitchelton winemakers' creatively explore Victoria's rich and diverse viticultural landscape and some of the best patchwork of exciting sub regions in search of highly expressive sites and the finest quality. Handcrafting a collection of fruit-forward varieties, the contemporary Preece wines herald an exciting new era of wine and viticultural exploration from this iconic Victorian winery.

#### **Tasting Notes**

**Colour** Subtle lavender blush.

**Nose** Delicate lifted aromas of wild strawberry, tangerine and rose petals with an underlying exotic spice.

**Palate** Bright and fresh with focused flavours of sweet cherry, watermelon, raspberries and red currants. The palate extends to a textural, balanced finish with a hint of pink peppercorn.

**Vineyard** The Grenache fruit for the Rose was sourced from the Bells Block on Mitchelton Estate in Central Victoria. Planted in 1998, the vines are located on a well-drained site adjacent to the Goulburn River. The surrounding water mass provides a moderating effect to temperatures throughout the vineyard allowing the harmonious development of sugars and flavour.

**Vintage Conditions** Winter was cold delivering a good dormancy for vines. The Winter and Spring rainfall leading into the 2018 season was excellent, with soil moisture's replenished, and vines in excellent condition. October through to December was warmer than average, but without peak temperatures causing any issues. The flowering to fruit set period was quick, assisting in good berry numbers. The berry development and ripening period from December to March was dry, consequently there was little disease pressure. The 2018 yields were moderate, and the slow cool ripening was very even, delivering fruit with freshness and strong varietal flavours.

**Winemaking** At optimum ripeness, the fruit was handpicked in the cool of the morning to protect the delicate flavour compounds that reside within the grape. Upon arrival at the winery, the fruit was promptly destemmed and transferred to the press under a blanket of carbon dioxide gas. Following a gentle extraction of juice from the berries, the juice is allowed to settle slowly before being carefully racked and inoculation with selected cultured yeast. Upon completion of fermentation the wine is blended and stabilised before final filtration and bottling.

#### **Wine Analysis**

**Alcohol** 13.3%

**Residual Sugar** 1.66 gm/L

**pH** 3.18

**Acidity** 6.11 gm/L

**Allergens** Produced with milk products

