

PREECE

WINE OF MITCHELTON

Masterful Blending

PREECE Grenache Rose 2019 **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 Pale pink with Salmon and Lavender hints.

Nose Lifted fragrant aromas of wild strawberry, tangerine and sour cherry along with distinctive herbal garrigue scent.

Palate Bright, fleshy fruit flavours of sweet cherry, wild strawberry, raspberries and red currants are matched by a natural, fine acid backbone. The wine builds through the mid-palate delivering a persistent, savoury, textural and balanced finish.

Vineyard 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 2019 harvest was excellent, with soil moisture's replenished, and vines in excellent condition. September through to December was cooler than average, ensuring good even budburst and flowering. The flowering to fruit set period was quick, assisting in good berry numbers. The berry development and ripening period from December to March was one of the driest on record, consequently there was no disease pressure. The 2019 yields were slightly below average, delivering fruit with purity and freshness.

Winemaking At optimum ripeness, the fruit was picked 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 gently crushed to the press under a blanket of carbon dioxide gas. Following 3 hours on skins in the press to allow gentle extraction of colour and flavour while spending the juice is pressed off skins to tank. A cold settling period of 72 hours, 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 12.6%

Residual Sugar 1.37 gm/L

pH 3.11

Acidity 5.87 gm/L

Allergens Produced with egg products

