

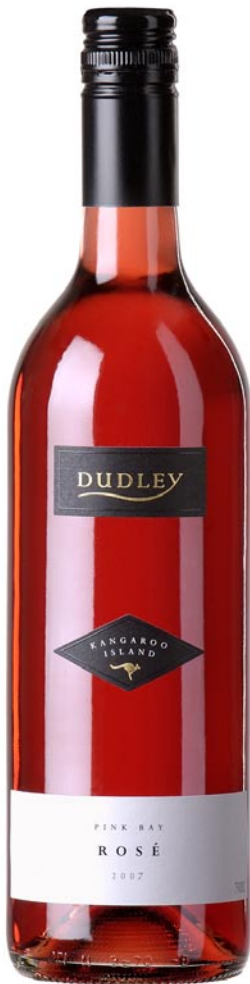
DUDLEY

2007 Pink Bay Rosé

Fruit

The 2007 season in Australia was one of the most challenging in memory, with drought conditions continuing over from the previous season and then severe frosts spreading over wide areas. Thankfully, Kangaroo Island was spared the very worst of these conditions, although there certainly wasn't a lot of water around for supplementary drip-feeding of the vines. The moderating effect of our very maritime climate generally sees us enjoying less temperature extremes between summer and winter – providing for even and moderate ripening of the grapes as they approach full maturity. The grapes for this wine were selected from several vineyards spread across the Dudley Peninsula on Kangaroo Island.

Made from a blend of Cabernet Sauvignon and just a touch of Shiraz, fruit for this wine was machine-harvested towards the end of March and transported the few kilometres to the Dudley Winery where it was promptly processed. As this fruit was earmarked in the vineyard as destined to make a rosé-style wine, it was picked slightly on the early side, at around 13.0° Baumé.



Vinification

As soon as the fruit arrived it was crushed, pressed and left on skins long enough to obtain the desired rose/pale red colour. It was then chilled and settled for several days, before the ferment was commenced in a temperature controlled stainless steel vat.

The wine was not given any malo-lactic fermentation nor did it see any oak treatment, as a bright, early drinking style that relies on fresh fruit character was sought.

The wine was bottled in June 2007 and is recommended for immediate enjoyment now and over the next 12 months to two years.

Description

This Rosé displays a bright and vibrant berry red colour with a deep, dark pink hue underneath. The bouquet is of strawberries and musk confection – all rounded off by fresh violet scents.

The palate follows the cues provided by the nose and delivers a mouth full of fruit; with strawberries, raspberries and cherries again rounded off by fragrant violet notes. It is mid-bodied, slightly fuller than previous vintages, and finishes with an ever-so-subtle touch of spiciness. Over-all, the flavours are quite persistent and long-lasting, balanced by a dry and zesty clean finish.

Dudley Pink Bay Rosé is best enjoyed chilled, but not overly cold. It is a wine that will perfectly accompany a continental anti-pasto platter coupled with crusty bread, olive oil and balsamic vinegar.

Technical

<i>Alcohol by volume;</i>	13.0%v/v
<i>Varieties;</i>	88% Cabernet Sauvignon, 12% Shiraz
<i>Geographical Indication;</i>	Kangaroo Island, South Australia

