

david hook



2018 David Hook Sparkling Rose

TA: 6.6 g/l

pH: 3.2

Alc: 13%

Vintage: 2018

Variety: 100% Sangiovese

Region: Hunter Valley & Orange

Vineyard: The Sangiovese was grown at Pokolbin and a vineyard in the foothills of Mount Canobolas.

Harvest date: 31st January 2018

Winemakers notes: The grapes were harvested in sound ripe condition. The fruit was processed as whole bunches lightly pressed, and the juice cold settled for 36 hours. The wine was cold fermented and bottled early to retain the natural carbon dioxide from fermentation.

Tasting notes: Soft light red in colour with a fine persistent mousse. Fresh strawberry and red currant aromas on the nose with citrus blossom adding complexity. The palate has generous red berry flavours, finishing soft and round with a touch of citrus acid.

Cellaring: This wine is ideal for early consumption. Our sparkling rose is a wine that is best drunk while it's perfume is most heady and the palate fresh.

Food Accompaniment: This wine is best served cold as an aperitif.