

2018 Rosé

Clare Valley

The Story

When we started throwing around ideas for a grape to make Rose, we immediately thought of Malbec as a suitable candidate. Malbec is perfectly suited to Clare's climate and soils and ours grow at the bottom of an ancient alluvial plain on deep, sandy soils and produce big bunches of fine skinned and very black and juicy grapes. While Malbec can make very good Rose on its own, we set out to create a more complex and layered wine so looked at options to blend with our Malbec. Being a Clare producer, the answer, while maybe a touch unconventional, just had to be Riesling.

The Wine

The palest of pinks, It's made from Riesling and Malbec in almost equal parts. It smells of citrus and darker fruits too. It's almost bone dry but has just the right amount of sweetness from the fruit and a perfect balance that makes it a very delicious drink.

Ben Jeanneret - Winemaker



Blend: 54% Riesling 46% Malbec	<u>Malbec</u> Elevation: 375m	<u>Riesling</u> Elevation: 510m	Pre-harvest diurnal range: 15.4°C
Alc/vol: 12.5%	Harvest date: 20/3/2018	Harvest date: 28/3/2018	Growing season rainfall: 397mm
	Fermentation: 18 days	Fermentation: 27 days	pH: 2.92
	Time on lees: 177 days	Time on lees: 36 days	Residual Sugar: 2.8



Jeanneret

Naturally
Perfect.

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