

## 2021 ADELAIDE HILLS ROUGE

*Easy drinking red – medium bodied, red fruits and spice*

**Vineyard:** Coulter, Gower & Deanery Vineyards

**Varietal:** 39% Pinot Noir, 24% Sangiovese, 23% Merlot, 8% Syrah, 5% Mencia & 1% Gamay

**Planted:** 2000, 1996 & 1998

**Soil type:** Clay loam on shale soft rock and sandy loam on deep clay

**Picking date:** March 11, 18, 23, 30 March & 6, 8, 9 April 2021

**Picking method:** Hand harvested and sorted in vineyard

**Processing:** Destemmed retaining 50% whole berries with no whole bunch

**Fermentation:** Natural ferment in open top steel fermenters, hand plunged twice daily

**Time on skins:** 2 weeks

**Pressing:** Free run and pressings combined

**Settling:** Settled off gross lees for 7 days

**Aging vessel:** 2000L Slavonian oak Foudre for 7 months, then stainless steel for 5 months on fine lees

**Filtration:** No

**Fining:** No

**Alc:** 13.5                      **pH:** 3.71

**TA:** 5.8                         **SO<sub>2</sub>:** 26 F / 42 T

**Production:** 600 dozen

