



MORLET

of margaret river

2021 ROSÉ

STATISTICAL INFORMATION

appellation:	Willyabrup
composition:	100% single vineyard estate grown
alcohol:	13.6%
residual sugar:	0.8 g/L
TA:	7.5 g/L
pH:	3.12

TASTING NOTES:

colour:	coral pink
nose:	fairy floss, raspberry and sour cherry, hints of orange rind
palate:	sour cherry and raspberry sorbet, touch of rose essence. finish is dry with a slightly grippy finish
weight:	medium
length:	long
acid balance:	bright
tannins:	minimal
flavours:	vibrant savoury

WINEMAKERS COMMENTS

this small batch of Margaret River rosé displays fragrance and aromatic lift with plenty of raspberry and sour cherry notes. the palate has confectionary flavours as well as orange zest and finishes dry and long, perfect for a summer day in the south west...

VINEYARDS NOTES

vines:	zinfandel 70%/merlot 30% field blend
year planted:	1999
pruning:	spur
date pruned:	early August 2019
bud burst:	early September 2019
80% cap fall:	early November 2019
verasion:	early January 2020
irrigation:	yes
spray:	sulphur/lime

HARVEST NOTES

harvest date:	1 March 2021
method:	machine
baume:	13.5
yield (t/h):	n/a

WINEMAKING NOTES

fermenter:	stainless steel tank
yeast:	X5
pressing:	day of harvest
oak conditioning:	none
cooperage:	n/a
fining:	bentonite
bottling:	1 June 2021
preservative:	sulphur
cellaring potential:	2-3 years
food pairing:	parma ham with buffalo mozzarella, any tapas style food

