

PLANTAGENET

GREAT SOUTHERN | WESTERN AUSTRALIA

WINES



SAMSON ROSÉ · 2019

BLEND

Shiraz, Cabernet Sauvignon, Merlot, Tempranillo, Malbec & Sangiovese.

COLOUR

Pale salmon.

AROMATICS

Intense aromatics of fresh raspberry and watermelon.

PALATE

Fresh red berry fruits followed by subtle savoury phenolics and round textural mouthfeel.

WINEMAKING

Rose produced by the saignée method, by draining off small proportions of juice from freshly crushed parcels of red grapes. The juice was transferred to tank and inoculated with a neutral yeast strain. Following a slow cool fermentation, the wine was allowed to rest on its lees for 3 months before fining, stabilisation, filtration and bottling.

FOOD PAIRING

Prawn spring rolls with lime and chilli.

VINTAGE 2019

Typical cool climate conditions prevailed throughout veraison with steady even temperatures, no significant spikes or drops in temperature with bright and clear days. Cool clear nights and crisp dewy mornings maintained acid levels and enhanced the fruit aromatic. The wines show good intensity of flavour with good levels of acidity balancing the punchy fruit flavours across the spectrum. A long cool ripening period with little weather pressure has crafted a good vintage across the varieties.

WINEMAKING DATA

Geographical Indication / Great Southern

pH | 3.26

Titrateable Acidity | 6.5 g/L

Alcohol | 12.5 %

