

2018 GLEESON & CO. SANGIOVESE ROSE

Clare Valley
SOUTH AUSTRALIA

Vineyard

The fruit for the 2018 Gleeson Rose was sourced from the Jaeschke's vineyard situated in Sevenhill, a subdistrict of Clare. The alluvial soils provide ideal conditions for the vines to thrive and produce outstanding Sangiovese.

Growing Conditions

After a long cold winter and dormancy, the vines sprung to life with exceptional shoot growth in the spring months. Periods of hot dry weather throughout December and January had the effect of pulling the vines back into balance through leaf senescence. These hot dry spells were also timed to thwart berry expansion leading to thick skins and small berry sizes across most varieties. The maturation period was dry and mild allowing tannins and flavours to develop without the panic. Overall 2018 is widely considered a great Clare vintage.

Winemaking

The Sangiovese is grown for the making of Rose wine styles allowing for higher yields and less fruit exposure. The fruit is picked at a low sugar levels where acidity levels are suitable for rose wines. As with whites the fruit is picked during the pre-dawn cold and after destemming the juice and skins are held in the press where colour extraction is monitored closely. Generally, 2 to 3 hours sees the appropriate colour levels achieved prior to pressing. Fermentation is arrested with just a few grams of residual sugar remaining.

Winemaking Notes

Light pink in colour this wine displays a delicate aroma of strawberry and white nectarine. The palate is soft, clean and very approachable. The gentle acidity and full fruit flavour shows excellent balance.

Analysis -pH 3.28 | Alc. 11.5% | TA 6.0g/L | G&F 4.0g/L

