

2021 FRANCESCA GRILLO ROSATO

Special & Pure

A Rosato bearing my mothers name that expresses her softly spoken manners in a style she orchestrated me to vinifi for her via her upbringing of a natural progression of zero sulfite dosage.

Region	Barossa
Sub-Region	Mount McKenzie & Koonunga Dunes
Altitude	380 metres
Soil	Clay loam over Ironstone Shales
Trellis System	Single wire
Varietal Blend	Sangiovese & Trebbiano
Age of Vines	15 - 116 years
Alc/vol	13%
Closure	Crown
Yield per Acre	1.5 ton
Total Production	2000 x 750ml bottles
Winemaking	Handpicked during the first cool light hours of the morning, 100% whole bunch basket pressed to seasoned puncheon French oak for natural fermentation with lees aging for 7 months prior to bottling.
Vineyard	Sangiovese vines from our original farmhouse located at Mt McKenzie at an altitude of 380 metres that lays upon a clay loam and shaley schist rock bed. Trebbiano vines dating back to 1905 located on the deep white loamy sands of Koonunga Dunes.
Vintage	Great to see timely rainfall in the Barossa with falls being during critical times of the vines production. Excellent fruit set, canopy cover and a mild long dry summer has produced glamour fruit with amazing flavours and natural holding acidity.
Style	Beautifully complex, fine & dry with flavours & aromatics of rose petals, pomegranate, white cherries and strawberries all combining bright lingering flavours being crunchy & textural with cleansing fruit acidity.

