

# 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.

<b>Region</b>	Barossa
<b>Sub-Region</b>	Mount McKenzie & Koonunga Dunes
<b>Altitude</b>	380 metres
<b>Soil</b>	Clay loam over Ironstone Shales
<b>Trellis System</b>	Single wire
<b>Varietal Blend</b>	82% Sangiovese 18% Trebbiano
<b>Age of Vines</b>	15 - 116 years
<b>Alc/vol</b>	13%
<b>Closure</b>	Crown
<b>Yield per Acre</b>	1.5 ton
<b>Total Production</b>	2000 x 750ml bottles
<b>Winemaking</b>	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.
<b>Vineyard</b>	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.
<b>Vintage</b>	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.
<b>Style</b>	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.

