



PINDARIE

Barossa Valley

2024 Rosedale Road Sangiovese Rosé



Grape Variety: 100% Sangiovese

Region of Production: Barossa Valley (Estate Grown).

Winemaking Notes:

Sangiovese makes a fabulous crisp, fresh, dry rosé, with bright colours, aromas and flavours. The variety is famous for its aromas of cherries, firm tannin, and relatively high acidity. We take a 'protective' approach to making this wine: gently pressed after a few hours of contact between juice and skins (which guarantees light but bright colour); fermented cool to dryness and bottled early to retain freshness. This all ensures that we have a wine that is a very pure expression of the variety and site.

Vineyard Report:

The Rosedale Road block was harvested in the early morning hours when it is the coolest. A quick efficient pick and straight into the winery for processing to minimise field skin contact and let winemaking have the control.

Picking Season: 15th Feb 2024

Alcohol: 12.5%

Sugar Residual: 2 g/l

T.A. (Acidity): 6.7 g/l



Tasting Note:

Drink it chilled, but not so cold that the lovely cherry and floral aromas are suppressed; then savour its gentle, savoury, textured finish.

Food Pairing:

Being a vibrant, fresh rosé it is ideal when paired with antipasto, fresh seafood, or Asian dishes that carry a touch of chili.