



S. C. PANNELL  
WINEMAKER

# Arido Rose 2018

If there is one thing that Steve learnt whilst working in Europe, it is that we should make wine that suits our local food and local climate.

All summer long and throughout vintage we are treated to the seafood we catch off the south coast 10 minutes from McLaren Vale and 30 minutes from the Adelaide Hills. In Steve's mind, there is nothing better than pairing a cool, crisp rosé with some freshly caught fried or barbequed squid and garfish. That simply, is the influence behind this wine, why Steve made it and why he finds it so exciting to drink.

This vintage saw the opportunity to make an even more versatile style with a greater level of complexity from the inclusion of Mourvedre and Touriga Nacional. A more serious and thought-provoking release.

## VINTAGE

Simply stated, 2018 was a solid year. A vintage without extremes that was kind to both winemakers and vines alike. The fruit had lovely freshness and vivacity, the crops were of an average size and there was consistency throughout despite the dryness of the soil. Even the winemakers seemed to be enjoying themselves!

## WINEMAKING

|                        |   |
|------------------------|---|
| <b>Variety</b>         | 79% Mourvedre, 12% Grenache Noir and 9% Touriga Nacional  |
| <b>Varietal Origin</b> | Spain, Sardinia and the Douro Valley Portugal.  |
| <b>Vineyard</b>        | Willunga Hill, McMurtrie Road, and Olivers Road – McLaren Vale  |
| <b>Process</b>         | Machine harvested. Co-fermented, blended as juice, and very lightly pressed with no extended skin contact- a true Vin Gris! |
| <b>Alcohol</b>         | 13.5%   |
| <b>Ph</b>              | 3.26  |
| <b>TA</b>              | 6.50  |

## FOR THE SENSES

|                                |  |
|--------------------------------|--|
| <b>Flavour Profile</b>         | Highly-perfumed with aromas of white flowers and watermelon and flavours of Aperol, raspberry, blood orange and sherbet,                     |
| <b>Structure &amp; Texture</b> | A pink white-wine rather than a light red. The palate is immediate, with balanced acidity and a driving finish beckoning for the second sip. |

## CELLARING

Now, Now, Now, don't wait just drink it!

## SERVING

Versatile. Try with, mussels, octopus, clams, or barbequed squid. The perfect accompaniment to Bouillabaisse or a watermelon salad with Haloumi.

