DALFARRAS

Sangiovese Rosé 2021

Central Victoria

Vintage 2021

Variety 100% Sangiovese

Alcohol 11.5% TA 6.3 g/L pH 2.93

Best Consumed Now to 2025

Winemakers notes

The Sangiovese is planted on the northern edge of the Toolamba vineyard in some of the best fine sandy loam soil. The variety is notorious for overcropping but careful vineyard management maintained the crop levels to a sensible level from which the production of high quality table wines are produced. Vinification techniques used in Provence have been adopted in making this wine. The fruit is picked earlier than usual followed by minimal processing and regular mixing of the juice in the first four days which adds to the mouthfeel and richness. Fermentation follows with special yeasts commonly used in the South of France and at slightly warmer temperatures than most Australian Rose' styles which results in greater complexity and retention of freshness and savoury tones.

Harvest notes

The growing season leading into vintage 2021 saw good rainfall which was close to 100% of the long term average. Although this presented challenges for the vineyard team the frequent rain days ensured the vines looked healthy and vibrant. The summer was cool to mild most likely a result of the La Nina effect. This meant slow and steady ripening, with most days being mid 20's in temperature rather than the mid 30's we often have in late summer and early autumn. The cool growing season saw slow and steady ripening across all varieties and excellent flavour development in the fruit. It promises to be a very good, and potentially excellent vintage.

Tasting Notes

Enticing strawberry and pretty floral notes on the nose followed by light berry and spice with a clean, dry finish on the palate.

Food Match

Our Sangiovese Rosé is refreshing on its own but an ideal match with fresh prawns or oysters.

About the Label..

"Rose Fragment. Inspired by memories of heavenly scents walking through a rambling rose garden."

Rosa Purbrick – Artist



Dalfarras Wines