



# Cooralook

*A taste of the world in every glass*



## COORALOOK ROSÉ 2008

VARIETY:	Rosé (Grenache and Shiraz Fruit)
REGION:	Strathbogie Ranges
ALCOHOL:	13.5%
RESIDUAL SUGAR:	22g/l
PH:	3.15
TITRATABLE ACIDITY:	6.1g/l
BARREL AGING:	6 months Tank Fermentation
HARVEST DATES:	25th February 2008 - 26th March 2008

### 2008 GROWING SEASON

The growing season in Southern Victoria started with average winter rain in 2008 which then gave way to a dryer than normal spring. As the growing season progressed above average rainfall in November and December mixed with warm temperatures saw ideal growing conditions for the vines enabling the shoot growth to be more vigorous than normal. January and February saw soaring above average temperatures with a return to the dry conditions that have prevailed for so many years.

### VINEYARDS & WINEMAKING

#### VINTAGE

It's no secret that most of Victoria has experienced drought for many years. The Strathbogie Ranges are no exception however the well established vineyards have fared remarkably well. Both vineyards had exceptional growth in 2008; the greatest challenge was managing the yields. Veraison rushed through as Summer heated up and saw many varieties ripening at once putting pressure on us to get the fruit off the vine in a shorter period of time.

#### WINEMAKER'S NOTES

The 2008 Cooralook Rosé was produced from Grenache and Shiraz fruit. It displays lifted red currants, strawberry and floral notes with a touch of spice and complexity. The lively rich palate with loads of fruit and confectionery characters is soft and rounded with a bright clean crisp finish.

The fruit spent 18-24 hours in skin contact before it was lightly pressed and fermenting in tank. Spent 6 months on lees ready for bottling in September 2008.