



# Cooralook

*A taste of the world in every glass*



## COORALOOK ROSÉ 2009

VARIETY:	Rosé (Grenache and Shiraz Fruit)
REGION:	Strathbogie Ranges
ALCOHOL:	13%
RESIDUAL SUGAR:	14g/l
PH:	3.06
TITRATABLE ACIDITY:	6.8g/l
BARREL AGING:	6 months Tank Fermentation
HARVEST DATES:	February 2009 - March 2009

### 2009 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. Yields were lower than estimated although quality was extremely good.

### VINEYARDS & WINEMAKING

#### VINTAGE

Fruit from the higher altitude Strathbogie Vineyards at Strathbogie, Victoria, was harvested at full ripeness of colour in February and March of 2009 in optimum condition allowing for the freshness and brightness of this fruit driven wine.

The fruit spent 18-24 hours in skin contact before it was lightly pressed and fermented in tank. It then spent six months on lees and was bottled under screw cap to retain the clean freshness and acidity of the fruit.

#### WINEMAKER'S NOTES

The 2009 Cooralook Rosé was produced from 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. This wine is refreshing and enlivening and would best be enjoyed on a summer's afternoon slightly chilled, with friends, food and conversation.

*Group Viticulturist – Keith Harris*

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