



Cooralook Rose

2008 Growing Season

The growing season in Southern Victoria started with average winter rain in 2007 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 above average temperatures with a return to the dry conditions that have prevailed for so many years. Fine weather at flowering led to a good set resulting in average cropping levels. Vintage in the Yabby Lake Vineyards started on the 25th February and most of the fruit was picked in excellent condition with high levels of natural acids being retained. Harvest was completed on the 26th March, 2008. Keith Harris Group Viticulturist.

Winemakers Notes

Fruit from the higher altitude Strathbogie Vineyards at Strathbogie, Victoria, was harvested at full ripeness of colour in February and March of 2008 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.

The 2008 Cooralook Rose 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. This wine is refreshing and enlivening and would best be enjoyed on a summer's afternoon slightly chilled, with friends, food and conversation.

Alcohol 13.5%

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