



PINK CLAW

2017 PINK CLAW GRENACHE ROSÉ

2016-2017 Growing season

The growing season began with above average rainfall in both winter and spring. The soil profile was full to capacity, along with dam water storages. Budburst was even, with very good shoot growth development. Flowering and fruit set was excellent again this season.

The months of January through to March were drier than average and temperatures were average to above-average. Veraison was slower in Heathcote this season, and fruit maturity was later.

The first parcel of shiraz was picked at Heathcote Estate on 14 March and the last on 11 April. The grenache for our rosé was also picked on 14 March. The 2017 vintage has produced wonderful fruit flavours and exceptional colours.



Region	Heathcote (Drummonds Lane)
Alc	12.5%
Res. sugar	Bone dry
Tit. Acidity	4.4g/l
pH	3.53
Winemaker	Tom Carson
Viticulturist	Vin Harrop
Harvested	14 March

Winemaking

Handpicked from our vineyard on Drummonds Lane in Heathcote, the fruit spent a short period on skins for colour and flavour extraction and was then pressed to tank to complete fermentation. It spent 3 months on lees (no oak, 100% stainless steel).

Tasting note

The resulting wine has characteristic bright raspberry aromas and a crisp, dry, palate – with crunchy red berry fruit and a refreshing, savoury finish. It is bone dry, savoury and perfectly suited to modern Australian cuisine.

Pink Claw has been created by the Kirby family, founders of Yabby Lake, to help raise awareness of breast cancer which directly affects thousands of Australian families each year. A portion of the profits from the sale of this wine goes to Breast Cancer Network Australia.