



## 2016 VINACEOUS SALOME TEMPRANILLO ROSE



REGION: GEOGRAPHE, WA

ALCOHOL: 13%

PH: 3.41

TA: 5.96 g/L

VA: 0.27 g/L

RS: 1.5 g/L

FS O2: 39

TS O2: 124

SELECTED AND HAND-PICKED TEMPRANILLO FROM THE GEOGRAPHE REGION OF WA. TEMPRANILLO FRUIT WAS PRESSED OFF AFTER MINIMAL SKIN CONTACT TO OBTAIN A DELICATE COLOUR. THE JUICE UNDERWENT A COOL, CLEAN FERMENTATION IN STAINLESS STEEL. VINIFIED, FINED, FINISHED AND BOTTLED BY VINACEOUS WINES.

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The 2016 Salome Tempranillo Rose is one of the new wave of serious Rose wines now emerging across Australia, miles away from the simple, sweet, confectionery Rose that has dominated the market in the last 10 years. Inspired by the wines of southern Europe, lighter in colour than most Australian Rose and more focused on the savoury rather than sweet and with a textural influence dominating the late palate rather than sugary residue.

To this end Tempranillo is the grape of choice, less overtly fruity than the traditional Shiraz, Merlot or cabernet varieties commonly used in Australia for Rose, Tempranillo provides attractive savoury fruit aromas but with a licorice like flavour and palate profile. The wine is fermented dry and does not rely on residual sugar to provide mid palate but only on the quality of the fruit flavours. Bright fluorescent pink in colour, the lifted bouquet is all cherry blossom, strawberry and Turkish Delight musk, which delights the palate with fruit sweetness, it races to a beautiful zingy crisp finish that invites another sip... and again... where did that bottle go?

The Salome Tempranillo Rose is like all Rose ideal for uncomplicated celebratory occasions but has the added flavour and structural complexity to stand up to more serious consideration as part of a meal; pizza, tomato based pasta, light meats and spicy grilled chicken or whatever and whenever the situation requires!