



## *Sea Urchin Shiraz Rose*

### *Vintage*

*Such a challenging vintage for many Margaret River vigneron with a long, cool winter leading to delayed fruit set and ripening. Conditions allowed fruit from the Wise Estate shiraz vineyard ('Mazza's Block') varieties to ripen with a balance of sugars and natural acids that suited perfectly the vinting of a Rose style wine.*

**Winemaking:** *Using the traditional saignee method to achieve a delicate colour, this estate grown Shiraz from 30 year old vines was picked at 13 beaume, crushed into the press, where the juice spent 18 hours on skins and then the free run juice sent to stainless for ferment.* **Tasting comments:** *A perfect summer's day drink with eye-catching light, bright pink colour, aromas of bright red berries and a complex palate of strawberries and cream. A perfectly balanced wine, with a refreshing, clean finish.*

**food matching:** *Great picnic or barbeque wine with grilled chicken, Also matches well to light, spicy Asian cuisine. For something a little different, try the Rose with a dessert of ripe peaches.*