

Stoney Vineyard Rosé 2018

Philosophy:

With Domaine A historically using Bordeaux as much of its source of inspiration, a rosé is not immediately obvious to have within our portfolio. However, Bordeaux has a number of brilliant rosé producers. These wines are typically softer in colour, textured and spicier whilst not being immediately fruity. With yields in 2018 setting a record at Domaine A, I decided to make a limited release rosé from some of our later ripening and less fruit driven parcels. Wild fermented and matured only in stainless steel this wine has exceeded my expectations in making a very drinkable and approachable rose from Cabernet Sauvignon. While still having fruit weight, I think the texture and softness of the wine gives it great versatility and approachability.

Viticulture:

All fruit used in this wine is Tasmanian. The fruit was sourced from the Domaine A owned and operated Stoney vineyard in Coal River Valley. Vintage 2018 was another atypical season. Summer temperatures were higher than 2016, the previous record setting season. Whilst we started vintage about a week and a half earlier than normal, this was not as early as it could have been. February ended up being very overcast and much cooler than January, so the lack of sunlight plus a pause in temperatures allowed the fruit to retain acidity and flavour. Yields were very good and I believe fruit quality was excellent. Timing of harvest was done in conjunction with Peter Althaus.

Harvest Data:	D-12 Block
Harvest Date:	April 5, 6
Baume:	12.2
pH:	3.38
TA (g/L):	4.80
Irrigated:	No

Winemaking:

Winemaker:	Conor van der Reest
Blend:	Cabernet Sauvignon 96%
	Chardonnay: 2.5%
	Pinot Noir: 1.5%
At Bottle:	Alcohol 13.4%
	pH 3.32
	TA 7.21g/L
	Closure Stelvin
	Cases Produced: 497 doz

Having a large crop this year and not enough oak I decided to be creative with our excess Cabernet Sauvignon. Our rosé was hand picked fruit that would normally go towards Stoney Cabernet but harvested at a much lower Baume to result in a mix between fruit weight in the wine whilst looking to maximise spiciness and some vegetal characters. Crushed direct to the press, the juice was kept in contact with the skins for 6 hours before pressing. No acid adjustments were made with the free run and pressings fractions combining before fining and cold-settling. The juice was settled at ambient temperature before being racked and allowed to start fermentation with its own indigenous yeast. Post-ferment the wine was racked quickly and transferred to Moorilla where we had better cooling and to enable us to allow the wine to mature at a lower temperature. After a number of months on light lees with some stirring, we started bottle preparation. The wine didn't respond overly well during the fining trial- I couldn't quite get the phenolic profile to work the way I wanted. Rather than heavily fining and risking the texture I was looking for, I blended in a very small amount of Moorilla sparkling rosé base wine. This added mid-palate weight and mouthfeel while providing the wine with a more natural acid profile. The final wine was then stabilised and bottled on September 21, 2018.



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