



# BROWN HILL

## 2022 Morning Star Dry Rosé



### Wine Specs

<b>Vintage:</b>	2022
<b>Varietal:</b>	Shiraz
<b>Harvest:</b>	24 <sup>th</sup> March
<b>Acid:</b>	6 g/L
<b>pH:</b>	3.19
<b>Bottled:</b>	June 2022
<b>Alcohol:</b>	12.0%

### Tasting Notes

<b>Colour:</b>	Pale Salmon
<b>Nose:</b>	Pomegranate, wild strawberry and rose petals
<b>Palate:</b>	Wild Strawberry and raspberry with a creamy mid palate all held together with a crisp acidity.
<b>Cellar:</b>	Drink young and fresh

### Vineyard Notes

A wet start to the growing season set the vineyard up with a strong start. The hot beginning to summer created the perfect growing season across the region. With an abundance of blossom there was no intervention for bird pressure early on allowing for precision canopy and crop management. This gave the fruit optimal opportunity to achieve flavour before being hand harvested.

### Production Notes

Sourced from two selected blocks from our single site vineyard, the fruit was handpicked and whole bunch pressed to stainless steel tank where it settled over night. 20% was transferred to French barriques for a wild fermentation process and the other 80% was tank fermented. Post fermentation the two portions were blended to create a textural flavour profile. The wine was filtered and bottled early.

### Food Pairing Notes

Goats cheese and garlic chive terrine served with orange and seeded spelt crackers

**Winemaker:** Nathan Bailey, Angus Pattullo