

Miceli

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ABN 47 843 418 741

D clone Pinot Rose 2018

Winemaker: Anthony Miceli

Winery: Miceli

Origin: 100% Estate- Mornington Peninsula

Picking dates: 23/2/18 – 18/3/18

Winemaking: This wine was made in several batches:

-in order to retain good acid and lean characters a proportion was picked at sparkling wine ripeness, less than 10 Be, crushed and pressed a few hours later in our gentle membrane press.

-In order to catch the freshness, strawberry, of moderately ripe pinot, crushed as whole bunches with the membrane press on a longer cycle.

-For further richness, a proportion pumped off from the main, very ripe, pinot ferments after a couple hours of skin contact.

The wines were fermented with indigenous yeasts at ambient (about 20 deg) temperatures.

Most of the wine stayed in tank on lees from fermentation, but a percentage was matured in old (4-5 year old) ex-chardonnay French Oak barrels.

The wine went through 100% MLF (inoculated) for further complexity and vinosity.

Winemakers Note:

Rose winemaking involves a series of very finely balanced judgements in order to extract just the right amount of colour with also just the right amount of tannin to give more body than a white wine but avoid hardness and shortening of the palate. This is really hard if you want to produce a totally dry wine and not rely on a little bit of sugar to cover things up!

The energy input into our winemaking is genuinely extremely low due to the total absence of refrigeration and minimum of heating required for processing and fermentation control. Our cool climate and small scale is a great contribution to this.

Analysis: Alc 12.6 % pH 3.35 T/A 5.8 Residual sugar: 0.32 g/l

Tasting Notes:

This is a serious rose, totally dry, with great depth of fruit and a clean finish

Magnificent very pale salmon pink. Delicious strawberry pinot fruit, intense vinosity with a hint of oak. The pallet is full bodied, fresh and dry with great length and balance.

Serving: Best enjoyed only slightly chilled it is ideal with a range of dishes where perhaps something a little more full bodied than a white wine is desired- tapas, warm salads, risotto, salmon, cheeses and many asian foods, or simply by itself on a warm day!.