RIVERBANK

RESTAURANT | WINERY | CELLAR DOOR

On The Run

ON THE RUN SWEET ROSÉ 2020

Harvested 21st & 22nd January, 2020

WINEMAKING NOTES

The grapes from this field blend sweet Rose were hand-picked, stored cool overnight before curshing to the press. Here the must was held for a short time on skins to extract its pink colour before pressing out to tank. Cool co-fermentation was conducted to preserve and retain freshness. The ferment was arrested at approximately 1 Baume to retain sweetness in the wine for the style, delivering a wine with 34.5/l glucose/fructose.

Alc. 10% alc.

Blend 54% Merlot, 21% Zinfandel, 7% Sangiovese,

5% Grenache, 5% Shiraz, 5% Malbec, 3% Tempranillo GI 100% Swan Valley

- pH: 3.24
- RS: 34.5G/L

Acidity: 6.0

TASTING NOTES

An attractive wine with strawberry, rose petal and orange peel on the nose. The palate is round, sweet and juicy with flavours of watermelon and cranberry, A real crowd pleaser and one of the sweet tooth.

Enjoy with chartcuterie and cheese platter or match to slow cooked roast pork belly.

AWARDS

BRONZE MEDAL - 2020 Swan Valley Wine Show



