

ALLUCA

TAKING FLIGHT

Traditional Method Brut Rosé
Adelaide Hills Vintage 2013

TASTING NOTE

A delicate light pink pinot noir chardonnay with an ultra-fine bead and a fresh bouquet of shortbread, almond meal and peach; complementing a palate of green apple, nectarine and pear. The finish is crisp and lingering. An exceptional vintage along with years of careful hand riddling make this a complex yet refined brut rosé.

WINEMAKING

The 2013 vintage in the Adelaide Hills will be remembered as one of the best vintages on record, with near perfection in a year of snow and drought. Although very dry, the vines developed beautifully balanced canopies and an even crop set, with no frost events during flowering. As harvest approached it was clear that this was going to be an exceptional year for both quality and yields. The fruit for this wine was hand picked on a cool February morning and whole bunched pressed immediately to be settled. Years of hand riddling has produced an extraordinarily complex and refined brut rosé.

TECHNICAL

Alc vol:	12.0%
Res sugar:	5.4 g/L
pH:	2.99
TA:	7.28 g/L
Cases made:	200

*Alluca represents a new chapter for our family.
One of fine wine, coming together and returning home!*

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