2004 KREGLINGER BRUT ROSÉ

LOCATION AND ASPECT

Located in the prestigious maritime region of northern Tasmania at latitude of 41° south. The cool coastal slopes of the Pipers Brook wine region, and the low lying north westerly slopes of our Kreglinger Rosé vineyard, has produced a truly exceptional cuvee that captures all the unique characteristics and expression you would expect of a fine sparkling Rosé. Utilising the noble and traditional variety of pinot noir, this is a sparkling example for our Kreglinger Brut Rosé.

The cuvee for this wine is sourced from a specific sparkling vineyard location. This site, after years of evaluation and trials, was finally chosen for its consistency and purity of fine pinot noir flavours that are now utilised to produce this innovative and exciting rosé style. The aspect in the Pipers Brook wine region gives a ripening potential expressed in day-degrees summation of around 950–1050 day-deg C whilst retaining the ideal acid ratio of tartaric and malic acids and the distinctive natural low pH values and flavour purity. This site compares very favourably with conditions in the French wine region of Champagne (1030 day-deg C).

VITICULTURE

Produced from high-density vines of significant age, the grapes are selectively hand harvested late March with a baumé level of between 10 and 11 Bé, holding 11-14g/L of titratable acidity, of which nearly 30% was malic acid. Despite this naturally high acid structure, the grapes have ripened fully and as a result has a restrained but intensely complete berry fruit flavour profile and perfect balance for a base wine of low pH. The natural acidity of the grapes confers considerable ageing potential to the base wine.

Trellising: The grapes are grown on narrow spaced vineyards (1.8m row spacing). The vines are vertically shoot positioned (VSP), spur pruned in winter and hedge trimmed in summer, hand grown and nurtured through ripeness ready for picking late March.

Crop Yields: Consistently low cropping levels of less than 2kg of fruit per vine.

WINEMAKING

The grapes, all hand picked in small parcel lots are carefully transported to the nearby winery where they are delicately pressed within an hour of picking. Modern computer PLC controlled Bucher airbag presses are used with a modified champagne cycle, to produce around 450-550 litres per tonne of free run juice from the whole bunch pressed grapes. Only this pure free run juice (cuvee) component is used in the Vintage Brut Rosé. Base wines are fermented in both tank and some in barrel, and a small percentage was aged on lees until the tirage blend took place in the new calendar year, followed by the tirage. The wine was stored in a temperature controlled cellaring environment to enhance bottle fermentation and style evolution. The wine was disgorged in early-2010, followed by some time on cork prior to release.

Analysis: Alcohol: 12.5% Titratable acidity: 7.2 g/L pH: 3.10

TASTING NOTES

Colour: A tranquil colour, intriguing pale apricot, reminiscent of a Tibetan sunset with all its purity, clarity and depth

Bouquet: Classic cool climate Kreglinger Brut Rosé aromas. A sensual extravagant rosé with all the hallmarks of fine cool climate sparkling, displaying the subtle hints of floral roses, exotic spice, sweet crusty bread, ripe stewed strawberries, rhubarb and quince jelly, all finely integrated and balanced with pinot noir nuances.

Palate: Cool climate Kreglinger rosé. A captivating, long, rich and balanced palate; sophisticated and beautifully defined creamy/bready mousse (Cordon de Mousse) forming a necklace, with strings of pearl bead that provides both fine and lively texture to the mineral quartz mouth feel. Freshly baked sweet bread, blood orange, ripe nectarine and the subtle hints of rhubarb and wild strawberry. The addition of our liqueur de dosage at disgorgement has added additional richness and complexity to the already multi-layered palate. The finish is long and elegant with hints of marzipan nuttiness and mineral infused characters that lead to a crisp, long, dry structured, lingering finish. An ideal compliment to food.

Ageing potential: Likely life span to 2020, with storage in optimal cellar conditions.

Food suggestions: Kreglinger Brut Rosé is made to complement food. It goes well with seafood, including prawns and lobster, grilled, marinated and sautéed fish and shellfish. Will also suit slightly pinker style meats including lamb, ham and game. Can be matched with red meat, red poultry and fresh game like quail, duck or pheasant served with Mediterranean vegetables, such as tomatoes, green and yellow peppers, eggplant and zucchini.