



La Vue

2017 GRENACHE ROSE

*Our modern, textural range of La Vue Wines has been created with beauty in mind.
The gentle imagery on the label reflects the delicate, bespoke nature of each of these wines.
Dry, crisp acidity combines with savoury tannins to form enchanting wines with a gentle nature.*

Winemaker: Jo Nash



VINTAGE INFORMATION

Region	Victoria
Varietal	100% Grenache
Alcohol	13.5%
Best Consumed	2017 - 2020

JO'S WINEMAKING / VITICULTURE

Fruit for the Rose was harvested from our vineyards during April 2017. The juice was run off the skins early in order to extract only the perfect amount of colour and then inoculated and fermented cool. This allowed the retention of the summer berry characters, as well as retaining colour and intensity. Post fermentation the wine was fined, cold stabilised and filtered, ready for bottling. The entire process from juice to bottle was less than six weeks, keeping the wine fresh and vivacious.

JO'S HARVEST NOTES

Vintage 2017 is best described as a waiting game. The season was very long with fruit slow to ripen and although the urge just to pick it all was there, we had to bide our time until we had optimal flavours and ripeness. Once I made the decision to pick the grapes came in at an orderly pace, although increased yields due to the rain in spring made the juggling game in the winery even more challenging, with tank space at a premium. We made it through our marathon 2017 vintage and are thrilled with the exceptional quality including a number of really extraordinary parcels.

WINE DESCRIPTION

The Grenache Rose has a beautiful soft pink hue which alludes to the delicacy of the wine. The nose shows lovely perfumed aromas of fresh rose petals and ripe strawberries teamed with wonderful fruit intensity on the palate.

FOOD RECOMMENDATIONS

Serve chilled with Asian or Spanish inspired spicy rice, white meat or seafood dishes. Think seafood paella, prawn risotto or chilli crab. Perfect with friends and antipasto on a sunny afternoon.