



Liv Zak

YARRA VALLEY

ROSE YARRA VALLEY / 2019

Ready to drink now, or in a few years, this Rose has aromas of red fruits and dried herbs.

COLOUR

Beautiful copper rose.

NOSE

Aromas of red fruits and dried herbs

PALATE

Soft and crisp and refreshing, there's plenty of light red fruits balanced with a savoury herbal spice adding complexity. It has a lovely weight and texture, all balanced along a crisp line of acidity.

WINEMAKING

Cabernet Sauvignon and Cabernet Franc were early hand-picked and pressed out immediately for a natural ferment in seasoned French oak 228L barriques. Once dry, the wine spent another 10 months on gross lees in barrel maturing and building mouth feel and complexity.

FOOD PAIRING

Grilled prawn cocktail

VINTAGE NOTES

We were kept on our toes in the vineyard with a wet winter and cool, wet spring featuring late bud burst. This was then followed by a hot and dry summer, where ripening was even but rapid. Close attention to maturity was required to ensure we

captured the bright fruit flavours and wonderful natural acidity on offer. 2019 was a vintage of two halves, split down the middle by a rather extreme heat event where early March saw 5 days in a row of well over 35C. We fortunately had harvested all of our whites, rosé and Pinot Noir by this stage as we saw early flavour development in these varieties. These wines show great aromatics and brilliant natural acidities. The Shiraz, Cabernet Sauvignon and other robust reds were well prepared to ride out the heat through irrigation and shady, sprawling canopies. The rest of March was mild and even, with cool nights, resulting in wines with great depth of flavour and silky, refined palates.

QUICK NOTES

Vintage: 2019

Winemakers: Brendan Hawker

Grape variety: 60% Cabernet Sauvignon, 40% Cabernet Franc

Bottled: February 2020

Growing area: Yarra Valley

Alc / Vol: 13.00%

Cellar Potential: 3 years

Oak: Seasoned French oak barriques

Maturation: 10 months in barrel