

Tasting Notes

LUNA ROSA

Luna Rosa celebrates the joining of 'old world' Portuguese artisanship with 'new world' sophistication of cool climate winemaking to create truly fresh, unique wines. The inspiration for the Luna Rosa label is taken from the Portuguese Azulejos (polished stones), with a history dating back over five centuries symbolising Portugal as a country with a love of art, architecture and of course wine!



2017 LUNA ROSA GRENACHE SHIRAZ MOURVÈDRE

BLEND: 38% Grenache 32% Shiraz 30% Mourvèdre

REGION: Central Ranges, NSW

HARVEST: Grenache 26th April, Shiraz 6th April, Mourvèdre 26th April

WINEMAKING: As the varieties often ripen at different times, they were picked when each was ripe and then fermented separately. All were fermented warm with gentle pump overs twice daily, with ferment finishing in 5 to 7 days. After 3 to 4 days of post ferment maceration, parcels were gently pressed off skins. The wines were then kept in stainless steel tank to retain fruit purity & brightness. The Shiraz parcel had 15% new oak, whereas the Grenache & Mourvèdre remained unoaked. All parcels were racked to keep the wines fresh. Post maturation, the parcels were blended and filtered for bottling.

WINEMAKER: Debbie Lauritz. B Ag. Sci. (Oen)

APPEARANCE: Red with purple edges.

AROMA: Bright and lifted, with red berry fruits, cherry and floral lift.

PALATE: A medium to full bodied wine with generous ripe fruit flavours, raspberry, blueberry, candied fruit notes; minimal oak impact & gentle handling have retained bright fruit and a gentle structure with fine balanced tannins.

CELLAR: Cellar up to 3 years.

SERVE WITH: Enjoy with roasted meats and vegetables, stews and curries.

ALCOHOL: 14.5% 8.6 SD