

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!



2018 LUNA ROSA ROSADO

- BLEND:** 50% Shiraz, 30% Cabernet Sauvignon, 20% Merlot.
- REGION:** Central Ranges, NSW
- HARVEST:** 23rd of February for Shiraz, 24th of February for the Merlot and 10th of March for the Cabernet Sauvignon.
- WINEMAKING:** The 3 different varieties were picked separately when ripe for our Rosé style, harvested early in the morning and delivered straight to winery, to conserve delicate fruit aromas. Fruit was destemmed and the juice drained directly off skins, keeping only the free run juice as we wanted a lighter bodied style with a light blush colour. Juice was clarified before undergoing fermentation at cool temperature to promote a more aromatic style of wine. Fermentation was stopped just prior to being finished, giving us the small amount of residual sugar and the higher level of dissolved CO₂ that both occur naturally in the wine. Stabilised and very quickly prepared for bottling so we could the release the wine young and fresh!
- WINEMAKER:** Debbie Lauritz. B Ag. Sci. (Oen)
- APPEARANCE:** Pale pink blush
- AROMA:** Fresh and fragrant with aromas of raspberry, strawberry & cherry fruits.
- PALATE:** A light and crisp wine with savoury red fruit characteristics. The palate is balanced by crisp natural acidity to ensure the wine remains structured, bright & fresh.
- CELLAR:** Drink now whilst young and fresh
- SERVE WITH:** Enjoy as an aperitif or with pre dinner snacks such as an Antipasto plate, with spicy Asian dishes, or with a simple fruit driven dessert.
- ALCOHOL:** 12.5% 7.4 SD