

Putting the sparkle in sparkling rosé

In keeping with the approaching festive season, this issue's tasting featured sparkling rosés, 28 in all, ranging from non-vintage examples through to one from the 2003 vintage. The tasting panel identified the top wine or wines from the non-vintage entries, those from the 2012 to 2009 vintages and the 2008 to 2003 vintages (see page 102-106 for the complete results), with the producers behind three of those wines revealing what went into their making.



Josef Chromy Wines in Tasmania's Tamar Valley.

Jeremy Dineen
Winemaker/general manager
Josef Chromy Wines
Tamar Valley, Tasmania
Wine: **Pepik NV Sparkling Rosé**
(RRP\$27.00/bottle)

VITICULTURE

Fruit for the Pepik NV Sparkling Rosé is estate-grown from our vineyard at Relbia, 15km south of Launceston, Tasmania. The vineyard contains 61ha of vines and has an elevation of 85-170m with north and north-east facing slopes. The soils range from deep, black, self-mulching clay to shallow brown clay with high gravel content.

The mean January temperature for the area is 16.7°C. It receives an average of 679mm per annum, with 94 rains days. The vines enjoy 1050 heat degree days, and 1758 sunshine hours (October-April).

The average age of the vines in the vineyard is 13 years, which are on a mixture of own roots and rootstocks.

The blend for the Pepik is usually Pinot dominant with some Chardonnay. The Pinot clones planting in the vineyard comprise D2V5, D5V12, G5V15, G8V3, G8V7, H7V15, 115 and 114.

The Chardonnay clones are 110V1 and Penfolds.

The vines are trained to Scott-Henry and VSP trellises and have a vine density of 3220 per hectare and 2415 per hectare, respectively. All vines are crown thinned every year. Shoot and/or bunch thinning is carried out depending on the year.

The amount of drip irrigation, which is sourced from our on-farm dam and nearby river, depends on the season.

A permanent sward is grown in the mid-rows to reduce erosion with farm-produced composts also applied.

The vines are mainly hand cane-pruned with limited mechanical spur pre-pruning carried out.

Botrytis is the biggest disease risk to the vines, which yield an average of 11.5 tonnes per hectare.

WINEMAKING

The hand-picked Pinot Noir is whole bunch pressed, giving a free run of usually 500L/tonne and pressings of 200L/tonne. The hand-picked and/or machine-picked Chardonnay is pressed to 500L/t free run and 200L/t pressings. The pressings are fined separately while the base juices are settled and combined prior to the primary ferment. Malolactic fermentation is not carried out.



Josef Chromy Wines winemaker and general manager Jeremy Dineen.

The juice is cold stabilised, partially heat stabilised and cross-flow filtered.

The secondary ferment is commenced in tank and bottled when the viable cell count has reached its target (tirage ferment approximately 15°C).

The wine is bottle aged for 12-18 months prior to disgorging. The dosage liqueur contains Pinot Noir table wine to ensure a consistent salmon pink colour. It is dosed to contain a final sugar content of 10-12g/L.



Honey Moon Vineyard winemaker Jane Bromley.

MARKETING

Our sparkling rosé sits in the Pepik range of more accessible, fun wines but is still marketed as a high quality, bottle fermented, 100% Tasmanian sparkling wine. It is available nationally, predominantly via on-premise and independent retailers. Small quantities are also exported.

The packaging changed approximately two years ago to differentiate it from our table wine in the Pepik range and give the label a higher quality look and feel that is obviously sparkling.

Consumers often expect the wine to be sweet and are usually surprised by the fresher, crisper style.

Jane Bromley
Winemaker
Honey Moon Vineyard
Echunga, Adelaide Hills, South Australia
Wine: 2010 Honey Moon Vineyard Rosé Brut (RRP\$40.00/bottle)

VITICULTURE

The Pinot Noir, which is 95% of the cuvée, comes from our vineyard at Echunga, in the Adelaide Hills. This vineyard has an elevation of 420m and has east-west rows that face north on alluvial loam over iron-stone clay.

The site enjoys a continental climate with a high diurnal temperature range. The mean January temperature is a little cooler than 18.8°C recorded from the nearest climatic station at Mt Barker. The site is frost-free due to the slope and elevation of the vineyard.

The Pinot Noir clones planted comprise 114, 777 and 115 which are on own roots. Vines planted in 2004 are used for this wine, which are head trained to a single wire at 90cm. Two moveable foliage wires are utilised to achieve VSP. Summer management includes shoot and bunch thinning.

The vineyard is supplementary drip irrigated using dam water.

A permanent cover of native and perennial grasses in the mid-rows is maintained by slashing.

The vines are spaced 1.5m apart while the rows 2.5m apart and are cane pruned to about 24 buds/vine, giving an average yield of about 4.5kg/vine.

WINEMAKING

A typical analysis of the fruit at harvest would be 10.5Be, pH3.05 and TA 8.0g/L. Winemaking is very traditional. Grapes are hand harvested and pre-chilled at 4°C for 24 hours in small bins. They are then whole bunch pressed in a basket press. Only 500L/tonne of cuvée is taken with bentonite, pectic enzyme and SO₂ added to the cuvée.

After cold settling the juice is racked to stainless steel fermenters where fermentation is initiated with EC1118 yeast strain. After several days the juice is transferred to old French oak barriques (minimum eight years old), where it completes fermentation at about 18-20°C. During fermentation the barrels are inoculated with a LAB culture for full malolactic fermentation.

The wine remains on lees with occasional battonage until December



Group sparkling winemaker and operations manager for Clover Hill, Karina Dambergs.

when it is prepared for tirage. Post-tirage bottling, the wine is stored at 15°C in a refrigerated warehouse. The wine is released after about 20-24 months on lees and remuaged, disgorged and bottle dressed by hand to order. Dosage is 8.0g/L.

The labels have a hand-written panel where the disgorging date and the name of the customer, or a gift greeting to a customer's friend, are recorded by the winemaker.

MARKETING

The wine is marketed directly to customers via the Honey Moon Vineyard website (www.honeymoonvineyard.com.au) and to customers via email order. The wine is also sold in several premium restaurants around Australia.

Hand remuage, disgorging and bottle dressing are very time consuming, however, many customers like the personal touch that this brings to the wine.

Karina Dambergs
Group Sparkling Winemaker
& Operations Manager
Clover Hill Winery
Pipers River, Tasmania
Wine: 2008 Clover Hill Cuvée
Exceptionelle Brut Rosé (RRP\$55/bottle)

VITICULTURE

The Pinot Noir used in this wine (87%) was from a single block in our Pipers River vineyard in northern Tasmania. This site is particularly cool, with an elevation of about 200m above sea level, and is



Clover Hill's Pipers River vineyard is a particularly cool site, with an elevation of about 200m above sea level, and is usually harvested for sparkling wines between the third week of April and first week of May, depending on the season.

usually harvested for sparkling wines between the third week of April and first week of May, depending on the season. Due to their proximity to the ocean (the vines have a fantastic view of Bass Strait!) there is usually no frost risk.

The vines were planted in 1992 and are D2V5 clone on own roots. The soil is a rich, volcanic red loam and, due to our high annual rainfall, the vineyard is unirrigated. They are trained on a VSP trellis with a spacing of 1.9 x 1.1m and have an east-west orientation. Half of this section used to be on Scott Henry but the fruit was too shaded, so it was converted to VSP in 2010.

This section, like the rest of the vineyard, is cane pruned. The vineyard is run with a permanent grass sward. The majority of the vineyard is hand-picked, but as the press is onsite, we do some machine picking and load direct to the press. The rosé parcel was machine picked to speed up the maceration process, rather than use enzymes for this.

This section of the vineyard often needs leaf-plucking to alleviate disease pressure and also allow the grapes to develop red fruit characters and avoid green flavours. This is especially true of the part used for the rosé.

The Pinot Meunier component (13%) is also from a single section of the vineyard that is slightly lower (170m). It was

planted in 1989 from material originally sourced from Bests. The management of this section is the same as the Pinot Noir.

Vintage 2008 was warm and dry in Pipers River. Yields were larger than average and these sections yielded about 11t/ha as opposed to 8t/ha. The long, warm season meant lower disease pressure than normal and also attractive, ripe strawberry flavours in our Pinot sparkling base wines.

WINEMAKING

The Pinot component for the sparkling rosé is usually one of the last blocks picked, and in 2008 it was harvested in the last week of April. The grapes were machine harvested early in the morning and left to soak in half-tonne bins until the desired colour level was achieved. In 2008 this took eight hours. The grapes were then directly loaded into a bag press and only the free run - approximately 500L/t - was used for this product.

The juice was settled overnight, then racked and fined. It was wild-fermented at approximately 16-18°C. After fermentation the wine was chilled and transferred off the gross lees only. At this stage the Pinot Meunier component was blended in to add complexity, spiciness and savouriness and top the tank. This was the first year that Meunier was used in the blend, but it is something that has been continued since. The wine was

batonnaged in tank fortnightly until it was stabilised for tirage.

After tirage, the wine was aged on lees for three years prior to riddling and disgorging. The disgorging liquor used a number of reserve wines, including barrel-aged Pinot and Chardonnay sparkling base aged in an old oak foudre. It was dosed to a final sugar of 6.5g/L.

MARKETING

This product was specifically made for the UK market for the first vintage (2005) but has since become more of a domestic product. The Cuvée Exceptionelle wines (the Sparkling Rosé and also a Blanc de Blancs) are only a small make, usually no more than 500 dozen, and are not made every year. For this reason they mainly have an on-premise focus, but are also available in some smaller, independent bottle shops and via mail order. They are always popular wines at our stand at the two annual food and wine events in Tasmania, the Taste Festival and Festale.

The Cuvée Exceptionelle wines aim to showcase the best sparkling wines that can be produced from our Pipers River vineyard. The aim is for these wines to be world-class and demonstrate the quality of sparkling wine that Tasmania is capable of producing.

WVJ

Effervescent sparkling rosé

The variation in styles as well as colours in Australian-made, bottle fermented sparkling rosé was evident in the latest tasting by the *Wine & Viticulture Journal*.

Karina Dambergs, group sparkling winemaker and operations manager for Clover Hill, Tony Hooper, sparkling winemaker for Orlando Wines, and Kate Laurie, of Deviation Road, in South Australia's Adelaide Hills, were joined on the tasting panel by research fellow Renata Ristic and oenology student Matt Roussy, both from The University of Adelaide.

Entries to the tasting, which was held at the Waite campus of The University of Adelaide, were received after the WVJ invited sparkling wine producers around Australia to submit rosé styles. While preference was given to wines that had undergone secondary fermentation, we let a couple of moscato styles slip through, while a wine clearly labelled 'sparkling rosé' was obviously a sparkling red upon pouring and tasting.

Twenty-eight wines were tasted in total, ranging from dry to off-dry, excluding the two moscato styles.

Karina Dambergs commented that there was an apparent difference between the wines from producers who are making a concerted effort to make a good sparkling rosé and those that are making it simply because "it is trendy or they couldn't get their crop right".

"Sparkling wine is a growth category, even more so in rosé styles than white. Sparkling rosé has come a long way in about the last six years," said Dambergs.

"The non-vintage wines in the



Tasting their way through the sparkling rosés were panellists (from left) Renata Ristic research fellow, The University of Adelaide; Tony Hooper, sparkling winemaker, Orlando Wines; Karina Dambergs, group sparkling winemaker and operations manager, Clover Hill; Kate Laurie, of Deviation Road, in South Australia's Adelaide Hills; and University of Adelaide oenology student Matt Roussy.

tasting included some solid, well-made commercial styles that would never get up in a wine show. We started to see a decline in quality in the vintage sparkling rosés; perhaps this was due to some of them being smaller runs," she added.

The tasting panel agreed that of the non-vintage wines in the tasting, the Josef Chromy Wines Pepik was the best in the class, rating it of silver medal quality. In the vintages from 2012 to 2009, the Honey Moon Vineyard 2010 Brut Rosé and Taltarni Tache were regarded as the top entries, while in the 2008-2003 vintages, the equivalent were the Clover Hill 2008 Brut Rosé and 2008 Emersleigh Estate Sparkling Rose.



Kate Laurie and Karina Dambergs get down to business.

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**JOSEF CHROMY
WINES NV PEPiK
SPARKLING ROSÉ**

Tasmania
12.0% v/v
RRP\$27.00/bottle

Best of non-vintage: Clear, pale salmon pink with a good bead and mousse. Clean, fresh, vibrant and youthful nose with lots of fresh fruit, including strawberry, apple and orange zest, and some yeasty/bready complexity. Palate is lovely and fresh with a dry, high acid that builds and drives the palate length; nice tight, linear structure with a soft, creamy bead, fresh citrus and berry fruits. "A youthful, elegant, pretty style," said one taster. "A good wine showing integration and developed characters, good acid balance and structure," said another.



**2010 HONEY MOON
VINEYARD BRUT ROSÉ**

Adelaide Hills, South
Australia
12.5% v/v
RRP\$39.00/bottle

Best of vintages 2009-2012: Clear, medium salmon pink. Nose initially quite closed but it opened up to reveal a complex, lifted nose with red berry fruits, red apple, rose petal, marzipan, some spice and a slight yeastiness. A dry, textural, long, linear palate with high, slightly chalky acid, lovely balance and good structure. "An aperitif style best served when well chilled," said one taster. "A great, well-crafted, obvious methode champenoise wine," said another. One taster thought the wine lacked some fresh fruit.



2010 TALTARNI TACHE

Pyrenees, Victoria
12.5% v/v
RRP\$27.99/bottle

Best of vintages 2009-2012: Clear, very pale salmon in colour. A slightly reduced, developing, toasty, elegant nose with apple, rose petal and red currant characters with some yeasty creaminess. Palate has some yeasty complexity, good acid structure, some light red berry and citrus flavours, rose petal, cardamom and Red Delicious apple characters. Dry, high, fine powdery acid. Creamy mousse. "A very elegant, refreshing style, but could benefit from some more red berry characters," noted one taster. "A wine showing good yeast complexity," said another.



**2008 CLOVER HILL
BRUT ROSÉ**

Tasmania
12.5% v/v
RRP\$55.00/bottle

Best of vintages 2008-2003: Clear, pale salmon colour with a copper/orange tinge. A developed, toasty, slightly honeyed and spicy nose with some red fruits and rose petal characters. Very dry, high acid on the palate, which has great length. Ripe Pinot characters present with a touch of sea spray. Great fruit length and good balance.



**2008 EMERSLEIGH
ESTATE SPARKLING
ROSÉ**

Yarra Valley, Victoria
12.0% v/v
RRP\$25.00/bottle

Best of vintages 2008-2003: Clear, medium intensity in colour with onion skin and orange tints. Clean, developed, slightly honeyed nose with strawberries, rose petal, and a smoky complexity. A dry, high-acid, textural, salivating palate featuring light fruit characters, including strawberries, as well as rose petal, spice, dough and oyster shell. Lovely lingering length.




**BIMBADGEN ESTATE
NV SPARKLING ROSÉ**

Hunter Valley,
New South Wales
12.5%v/v
RRP\$20.00/bottle

Clear mid-pink to strawberry in colour with a slight orange hue; a light mousse with large bubbles. A honeyed, medium intensity nose that is very fruit-driven, with red berry characters with some caramel, toffee, mocha and toffee hints. Palate is medium to full-bodied, soft and sweet with good acid balance and a creamy mousse on the finish; youthful and fruit driven. Good commercial style.


**CASSEGRAIN NV
STONE CIRCLE
SPARKLING ROSÉ**

Port Macquarie,
New South Wales
12.5% v/v
RRP\$14.95/bottle

Deep crimson pink in colour, - quite a deep red for a rose, noted one taster - with a slight haze and lots of mousse. A clean, youthful, medium-to-full intensity nose featuring red currants, raspberry leaf, strawberry, some spice and slightly vinous notes. Palate is rich, full-bodied and off-dry with a sweet mid-palate. Light fruit flavours evident, as well as Fruit Tingle, floral and Ribena characters. Medium bead. "More a still rosé style than a sparkling," noted one taster.


**BALGOWNIE ESTATE
NV PREMIUM CUVEE**

Yarra Valley, Victoria
12.5% v/v
RRP\$21.00/bottle

Clear salmon to onion skin in colour with orange tints and a good mousse. Sweet berry fruits on the nose, as well as some light yeast characters, creaminess and hints of lychee and rose. Creamy, spicy palate is dry with medium acid that builds; sweet mid-palate; good balance, some complexity. One taster described the wine as tasting "more developed". Good length with slightly drying finish.


**CHARLES MELTON
WINES NV METHODE
TRADITIONALE BRUT
PECHE**

Barossa Valley,
South Australia
13.0% v/v
RRP\$30.00/bottle

Mid-red in colour - very dark for a rosé. Ripe berry fruits on the youthful nose which is clean and has medium intensity. Off-dry, yeasty palate with medium acid, good flavour and balance. Finishes long but slightly bitter. Well made with good flavour.


**DEVIATION ROAD NV
ALTAIR SPARKLING
ROSÉ**

Adelaide Hills,
South Australia
12.0% v/v
RRP\$28.00/bottle

Clear and medium salmon to onion skin in appearance. A fine bead. Nose is youthful, has a medium intensity and features spice, sweet strawberry, floral and red apple characters with slight herbal/raspberry leaf notes. Palate is dry with medium to high acid and has great length. "A clean and fresh wine with good acid and structure," described one taster.





**GEOFF HARDY NV
HANDCRAFTED
SPARKLING SALMON**

Adelaide Hills,
South Australia
13.0% v/v – cork
RRP\$20.00/bottle

Onion skin in colour with an orange hue; good mousse. Characters of confectionary, geranium, raspberry leaf and some red berry fruits on the nose, which is toasty and starting to show development. Rich, creamy, off-dry palate, which is also showing some development. Medium acid and medium palate length. Lack some freshness and vibrancy.



**FROGMORE CREEK NV
42 DEGREES SOUTH
PREMIER CUVEE**

Tasmania
12.5% v/v
RRP\$28.00/bottle

Salmon pink in colour, which has medium intensity. Nose is clean, fresh, youthful and sweet with red berry fruits and floral characters and a hint of confectionary. Palate is also clean, fresh and lively; off-dry with medium acid and length. A rounder style with a creamy mousse. Good balance for a sweeter style; a good commercial style for those after a fruity rosé.



**CENTENNIAL
VINEYARDS NV BRUT
ROSÉ**

Southern Highlands,
New South Wales
12.5% v/v
RRP\$28.00/bottle

Pale onion skin in colour; good mousse. Medium intensity, slightly developed nose with sweet berry, flint, orange zest, apple, straw, bread crust and soft raspberry characters. More red berry fruit evident in the mouth, as well as apple and straw; slight residual sugar; high acid and a good, soft bead. Nice acid finish. "Attractive, lighter style of rosé; quite drinkable," said one taster. Another thought it lacked a bit of fruit and complexity.



**TYRRELL'S WINES
NV ARABELLA
SPARKLING ROSÉ**

Hunter Valley,
New South Wales
11.9% v/v
RRP\$19.99/bottle

Interesting colour; very bright, pale strawberry red. Youthful, intense, sweet and spicy nose with lovely berry fruit. Berry fruit also evident on the palate, which is sweet but in balance; some spice, strawberry lollies and creaming soda characters also evident. "Palate is very round and soft for a sparkling style," one taster commented. "Lovely wine but more of a full-bodied wine than a sparkling," said another taster.



**GRANT BURGE 2012
MOSCATO ROSA
FRIZZANTE**

Barossa Valley,
South Australia
8.0% v/v
RRP\$16.95/bottle

Very pale strawberry red in appearance; good mousse. Sweet, floral and muscat-like nose with orange blossom, rose petal and a clove/cinnamon spice. Sweet palate with high powdery acid and creamy mousse. Great fruit intensity with floral and muscat-like notes; lingering acid. Great fruit/acid/sugar balance for a sweeter style.





**CLEGGETT WINES
2011 SPARKLING
BRONZE SPARKLING
CABERNET
SAUVIGNON MALIAN**

Langhorne Creek,
South Australia
11.5% v/v
RRP\$15.00/bottle

Onion skin in colour with red tints; good mousse. A clean, youthful but slightly subdued nose featuring red currant, sweet plum and red berry fruits. A dry, soft, well-balanced palate with some noticeable residual sugar. Medium length. Lacks some complexity.



**ANGULLONG 2011
SPARKLING ROSÉ**

Orange, New South Wales
12.5% v/v
RRP\$20.00/bottle

Pale strawberry red in colour with a slight orange hue. Clean, youthful, lifted nose with some red fruits, including strawberry, musk and floral characters. Off-dry, full-flavoured palate with medium acid and similar fruit characters to the nose; some sweetness, but has some acid and texture to balance.



**FOXEYS HANGOUT
2011 SPARKLING
ROSÉ**

Mornington Peninsula,
Victoria
12.5% v/v
RRP\$35.00/bottle

Salmon colour with slight orange tints and haze; good mousse. Fresh fruit nose featuring Golden Delicious apples, white blossom and dried strawberries with some creaminess. Palate is balanced and has good texture and mouthfeel and refreshing acid. Some fresh fruits evident with some toasty oak hints. Slight phenolic grip on the finish. "A nice style, would be interesting to see it with slightly more dosage to fill out the front-to-mid palate," commented one taster.



**TEMPUS TWO
MOSCATO ROSA**

Hunter Valley,
New South Wales
10.0% v/v
RRP\$14.99/bottle

Medium salmon in colour. Fruity, aromatic nose with tropical aromas, including passionfruit and lychee. Dried orange peel and violet/geranium also apparent. Very sweet palate with medium to high acid. Muscat, cooked strawberry and orange/marmalade and spicy characters. "A clean, fresh and aromatic moscato-style wine," noted one taster.



**TYNAN WINES 2010
SPARKLING ROSÉ**

Orange, New South Wales
12.0% v/v
RRP\$40.00/bottle

Pale salmon to onion skin in appearance. Ripe red fruits, strawberry blossom, fresh hay, dough, rose petal and toasted oak characters on the nose, which is showing development. Rich, creamy palate which is soft, has good structure and flavour, and tight acid with raspberry, rose petal and spice characters; good length. "Great, dry Champagne-style," said one taster.





**CASTAGNA 2009
SPARKLING ALLEGRO**

Beechworth, Victoria
13.5% v/v
RRP\$45.00/bottle

Orange to onion skin in colour. Toasty and developing nose, with chalky/mineral notes, stone fruit, apple, spice/sandalwood and a VA lift. Very dry palate, which is complex and developed and has high acid; the acid and phenolics build on the palate. Good flavour and weight. Slightly bitter and drying finish.



**FORESTER ESTATE
2009 GEORGETTE
SPARKLING ROSÉ**

Margaret River,
Western Australia
12.5% v/v
RRP\$29.99/bottle

Onion skin in appearance with red tints. Toasty and developed nose of medium intensity featuring ripe red fruits, including strawberry, and bread crust. Fruit on the palate starting to fade but still evident, including red fruits, such as strawberry. Palate has good weight, balance and developed flavours.



**ROSNAY ORGANIC
WINES 2009
SPARKLING ROSÉ**

Cowra, New South Wales
11.0% v/v
RRP\$20.00/bottle

Onion skin in colour with red tints; good mousse. Strawberry, toffee, caramel, hay and fresh white bread characters on the nose. Good fresh fruit flavours in the mouth, although starting to fade, as well as subtle yeast characters. Good weight and balance.



**LARK HILL METHODE
CHAMPENOISE
SPARKLING PINOT
NOIR**

Canberra District
12.5% v/v
RRP\$30.00/bottle

Pale red with brick tints in colour. The nose of this wine is still quite fruity with spicy, talcum powder/sandalwood and muscat-like notes. Spice and developed/aged characters evident on the palate, as well as ripe red fruits. "Very savour tannins in the front palate," noted one taster. "Nice flavour with a lively acid finish," said another.



**PADTHAWAY
ESTATE 2006 ELIZA
SPARKLING ROSÉ**

Padthaway, South Australia
12.8% v/v
RRP\$26.00/bottle

Orange to onion skin in colour; good mousse. Strawberry, sweet cherry, dried flowers, hay/straw and chamomile tea on the nose with toffee hints. Slightly sweet palate with medium acid, strawberry, chamomile tea, tobacco leaf and toffee. Perhaps past its best for a sweeter/fruitier style.

Sparkling Rosé



**BISHOP GROVE 2006
CHRIS SPARKLING
ROSÉ**

Hunter Valley, New South
Wales
13.0% v/v
RRP\$23.60/bottle

Despite what is stated on the label, this wine is not a sparkling rosé but a sparkling red and is, therefore, not in this class.



**BLUE PYRENEES
ESTATE 2005
BRUT SPARKLING
ROSÉ**

Pyrenees, Victoria
13.5% v/v
RRP\$24.00/bottle

Salmon in colour with slight onion skin notes and bronze/copper hues. Developed and sweet nose featuring pineapple, strawberry, boiled lolly and sandalwood. Similar characters on the palate which is soft, supple and slightly sweet. Good acid and structure.



**MT WILLIAM WINERY
2003 JORJA-ALEXIS
SPARKLING PINOT
ROSÉ**

Macedon, Victoria
13.0% v/v
RRP\$45.00/bottle

Salmon in colour with slight onion skin/orange notes. Clean but reduced nose. Palate is round and tight with some light red fruits, good structure but slightly sour acid. Lack some fresh fruit.

