



DOMINIQUE PORTET

Yarra Valley

DOMINIQUE PORTET FONTAINE ROSÉ 2018

Vine

2018 provided us with perfect rosé ripening weather for the style we enjoy: a rosé that is elegant, subtly complex and effortlessly drinkable. The warm, dry conditions offered balanced crops, and consequently we picked the fruit a few weeks earlier than in 2017 to ensure it retained its vital natural acidity.

Wine

The blend comprises 60% Shiraz, 35% Merlot and 5% Cabernet. We picked the fruit by hand before gently crushing and pressing it. 2018 was the second year we have used our brand-new, whizz-bang heat exchanger, which chills the grapes right down prior to pressing. This gives a wine that is paler in colour but has greater fragrance and poise. We fermented it in stainless steel tanks for essential freshness and to accentuate its attractive aromas. We stirred the lees regularly to give the wine a soft texture and to add creamy complexity.

Glass

In the glass it is an enticingly bright, pale salmon pink colour. Scents of red cherry, strawberry and cranberry form charming red fruit undertones, while a dash of cinnamon spice rises from the glass. 2018 shows a refined delicateness, with bright aromatics and notes of white flowers intertwined with its ripe red fruits. The spicy berries are joined by peach melba tones and tangy cherry as it skips through to a long, clean and highly refreshing finish. Creamy-textured, juicy and elegant, this generous wine has excellent freshness and acidity, making it the perfect addition to a warm summer's day.

Released: September 2018

Alcohol: 13%

RRP: \$22

Closure: Screwcap

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For more information contact Ben Portet at ben@dominiqueportet.com

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