



SIMON_TOLLEY

Adelaide Hills

ROSÉ

2017



BACKGROUND

At Simon Tolley Wines we are firm believers that great wine is made in the vineyard. To this end no stone is unturned to grow the best quality fruit we can on our family vineyard at Woodside in the Adelaide Hills. To grow the best fruit, you need to select not only the right site but also the right clone to deliver the results that you want to achieve in the finished wine. For Rosé, we have chosen MV6. This is one of the most highly rated Pinot Noir clones and was first registered in Australia in 1974. Small berries and bunches, rarely over-crops, later ripening. This clone is noted for excellent colour, dense, full bodied wines. A versatile clone particularly for rosé but also for sparkling and table wines.

HARVEST

A small parcel of carefully selected Pinot Noir fruit was harvested from our Woodside Vineyard in the Adelaide Hills on the 28th March 2017.

WINEMAKING

Grapes were de-stemmed in the vineyard in the cool of the night. Within 1 hour of harvest, whole berries were transferred to the press and lightly compressed. Juice was left to soak on skins for 4hrs in press to pick up light, bright colour only. Using free run fraction only, the juice was transferred to stainless steel for cold settling for 48 hrs. After settling, the juice was racked, taking clear juice, then fermented slow & cool in stainless steel over 14 days. The juice was fermented to only 4.5g/L of natural sugar to balance acidity, then fined, filtered and bottled fresh.

CHARACTER

A salmon pink: poached strawberries and spices marks a richly laced vineyard blend of 100% Pinot Noir.

RELEASE DATE July 2017

ALCOHOL 12.0% alc/vol

SCREW CAP Ensures freshness and longevity.

*Join Simon and his family in realising their dream and date with destiny!
Simon Tolley; Viticulturist*