

## 2014 | SCARLET LADYBIRD |

### Background:

The third way is real Rose, Scarlet Ladybird, is a serious pink drink, deep and dry, that always comes up smelling of roses.

After making Zonte's Footstep Rose for over a decade, we named it in honour of all the Scarlet Ladybirds in our vineyard which eat other tiny pests like aphids and keep our fruit fabulous. The Scarlet Ladybird Rose is made to our house style... which we feel is a seriously fun drink.

### Winemaking:

The fruit for Scarlet Ladybird is sourced from hand tended blocks in McLaren Vale and Langhorne Creek. The harvested fruit is destemmed and crushed and slowly drained into stainless steel tanks with only the finest quality free run juice being chilled to 5 degrees celcius to preserve the expression of the fruit. Fermentation takes place in these tanks where the wine is allowed to complete a natural malo-lactic fermentation if it occurs. It is then racked off gross lees and cold settled prior to bottling This results in a wine with purity of fruit that is unpretentious and eminently satisfying to allow for regular indulgence.

### Tasting Notes:

(This is how late chairman Evans OBE made us all do it. Vale Len. Vintage 1930; Decanted 2006.)

**Colour:** Scarlet red. Brilliant see-thru purple-pink indicating what follows.

**Nose:** Audacious array of aromatics always coming up roses. Veritable summer pudding of fresh berries, perfume spice dominated by strawberry and Campari-like cherry smells.

**Entry:** Super fresh and zesty with lip-smacking berry flavours.

**Middle Palate:** Medium-bodied, juicy fruited with touch of natural sweetness.

**After Palate:** Rolling red berry fruits and Satsuma plums with soft spice rounding out a lush mouthful. Flavoursome with fresh acidity and a tiny tweak of soft tannin taming the finish.

**In Summary:** Over a decade of rose production now! Our Ladybird is best drunk young on a picnic rug, but not just meant for summer. A fine accompaniment to Asian cuisine, or dishes with a hint of chili or lemongrass. Remember... real men drink pink; though Scarlet is always a lady!

### Ingredients:

Grapes and sulphur dioxide.

Other ingredients used in the winemaking process:

- Cultivated yeast.
- yeast nutrients.

At the time of bottling (01.12.2014), this wine contained:

- 98 ppm Total SO<sup>2</sup>
- 38 ppm Free SO<sup>2</sup>

### Accolades:

**92 Points - James Halliday Wine Companion, Jan/Feb 2015.** *"Full, clear puce; has an extra level of red berry aromas and flavours, without blurring the crisp, dry finish. Served fully chilled, this knocks the socks off pinot gris or sauvignon blanc at the same price when matched with food - or indeed, without it!"*

## FLEURIEU PENINSULA ROSE



### Vital Statistics:

Varietal Blend: 85% Grenache, 15% Cabernet Sauvignon

GI: Fleurieu Peninsula

Alcohol by Volume: 13.5%

TA: 6.20 g/L

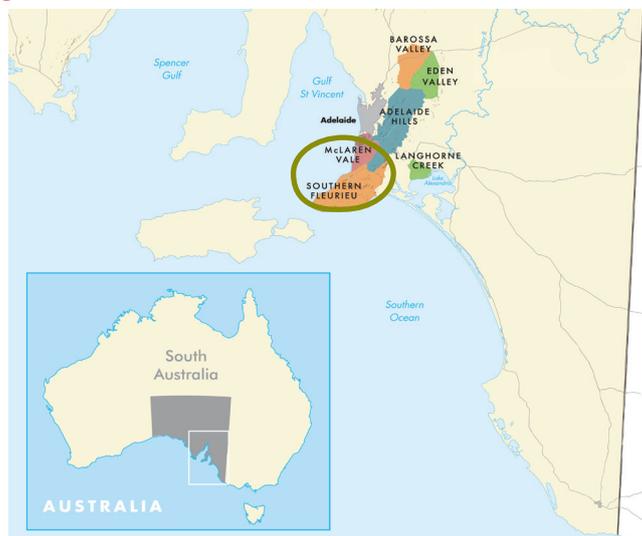
pH: 3.09

RS: 5.0 g/L

750mL: 93303910000053

Dozen: 19330391000050

### Region:



P.O. Box 353, McLaren Vale, SA 5171 | Australia | T: 61 8 8383 2083 | F: 61 8 8383 0611  
winery@zontesfootstep.com.au | www.zontesfootstep.com.au