

2016 | 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: Salmon pink. Brilliant see-thru orange-pink indicating what follows.

Nose: Audacious array of floral aromas, more specifically violets. A veritable summer pudding of fresh macerated berries and perfume/spice dominated by strawberry and Campari-like cherry smells.

Entry: Super fresh and zingy with lip-smacking nectarine and berry fruit flavours.

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

After Palate: Mouth-filling tart "Strawberries and cream" 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 (05.07.2015), this wine contained:

- 119 ppm Total SO₂
- 35 ppm Free SO₂

Food Pairing:

Asian cuisine, or dishes with a hint of chilli or lemongrass.



FLEURIEU PENINSULA ROSE



Vital Statistics:

Varietal Blend: 65% Cabernet Sauvignon, 35% Grenache

GI: Fleurieu Peninsula

Alcohol by Volume: 13.5%

TA: 6.71 g/L

pH: 3.20

RS: 5.5 g/L

750mL: 9330391000053

Dozen: 19330391000050

Region:

