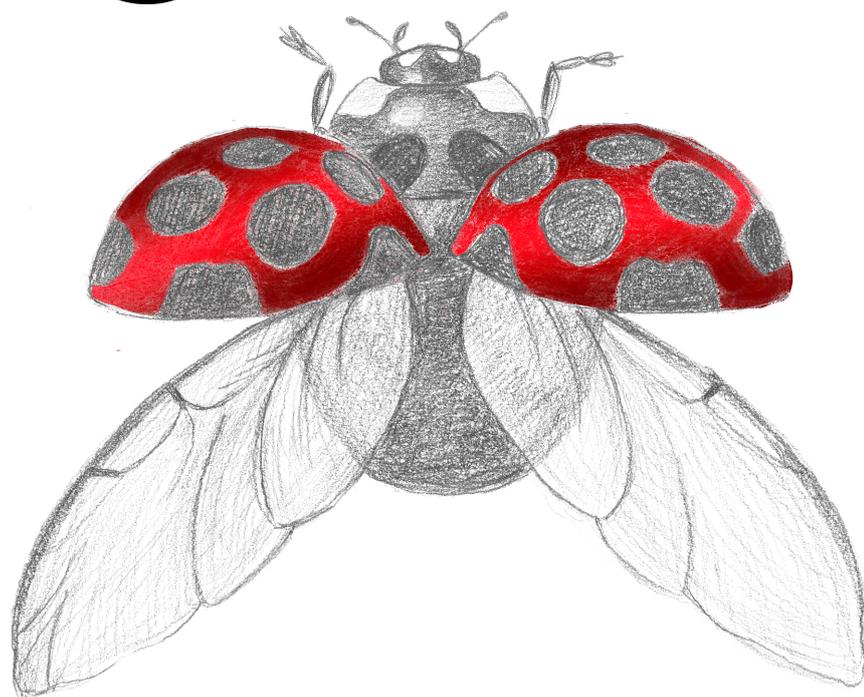




# SCARLET LADYBIRD

ROSÉ | FLEURIEU | 2020



To honour the cute little polka-dotted predators who prey on tiny pests like aphids and keep our fruit pristine. These select parcels of fruit become the ultimate mélange of prettiness and punch (fruit punch that is).

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 Celsius 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.

Salmon pink. Brilliant see-through orange-pink indicating what follows. An 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. Super fresh entry, zingy with lipsmacking nectarine and berry fruit flavours. Medium-bodied, juicy fruited with a touch of natural sweetness. 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.

Our Scarlet Ladybird Rosé always comes up smelling of Rose Petals with lovely delicate ladylike edges. Strawberries & Cream, fresh berry fruit; this wine is a real lady killer.

...and remember ladies and gentlemen...  
"Real men do drink pink"

## Vital Statistics

Varietal Blend: 56% Grenache, 42% Cabernet Sauvignon, 2% Tempranillo  
GI: Fleurieu  
Alcohol by Volume: 13.5%  
TA: 6.28 g/L  
pH: 3.11  
Glucose and Fructose: 0.1 g/L  
750mL: 9330391000053  
Dozen: 19330391000050

## Ingredients

Grapes and sulphur dioxide.  
Other ingredients used in the winemaking process:

- Cultivated yeast.
- yeast nutrients.

At the time of bottling this wine contained

- 109 ppm Total SO<sub>2</sub>
- 39 ppm Free SO<sub>2</sub>



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