

HAMELIN BAY TASTING NOTES



2016 ROSE

Very pale salmon orange with a faint pink tinge.

A delicate fragrance of white flowers, water melon, berries and fairy floss.

This elegant rose has excellent mid-palate presence, with a long tight line of flavour and a dry mineral finish.

TECHNICAL NOTES

Variety:	100% Merlot.
Source:	Five Ashes Vineyard, Margaret River
Alcohol:	12.9%
pH:	3.4
TA:	5.62g/L
Sweetness:	Dry, 2.2 g/L
Fermentation:	Stainless Steel tank, stirred on lees for 2 months
Bottled:	May 2016

