

HAMELIN BAY TASTING NOTES



2018 ROSE

Pale magenta

Flavours of juicy summer berries.

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

TECHNICAL NOTES

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| Variety: | 100% Merlot. |
| Source: | Five Ashes Vineyard, Margaret River |
| Alcohol: | 13.3% |
| pH: | 3.37 |
| TA: | 5.72g/L |
| Sweetness: | Dry, .0 g/L |
| Fermentation: | Stainless Steel tank, stirred on lees for 2 months |
| Bottled: | June 2018 |

