

Chockstone Rosé

Region

Grampians (Great Western), Victoria, Australia.

Viticultural influences

A cunning blend of Nebbiolo, Durif, Shiraz and Tannat, each harvested at their own special 'Rose' maturity level to add their individual piece of the puzzle to this blend. Nebbiolo for zip and some floral tones, Durif for strawberry notes, Shiraz for a generous mid-palate, and Tannat for structure and length.

Winemaking philosophy

The Shiraz and Durif juice was gravity drained off of skins two to four hours after harvest allowing for optimal colour and flavour pickup. The Nebbiolo and Tannat were left on skins for a day and then drained to yield delicious and vibrant pink juices. The individual components were all fermented separately and blended immediately after to produce delicately structured, aromatic and intriguing Rose. The blended wine was then left in tank for three months to allow the components to meld into a seamless A.T. Richardson style Rose.

Tasting notes

A vibrant pink colour, with hues of cherry red and orange. The palate starts with hints of flinty minerality, rose petals and stone fruit, leading into more obvious flavours of strawberries and cream. The structure is a balanced organization of contrasts; lively yet subtle, crisp yet soft, up front yet long, robust yet restrained, fruity yet mineral, and fun yet (a little bit) serious. Overall a unique Rose that is easy to drink yet complex and age-worthy.

Cellaring potential

This Chockstone Rose is a pert and refreshing beauty now, but its refined structure and delicate characters will allow it to develop wonderfully over the years. But who needs to age a Rose – there will be another one next year!

Technical data

Harvested in March and April

Bottled in August

13.5 % Alcohol

3.40 pH

6.5 g/L Total Acidity

10 g/L Residual Sugar

