

B A C C O

PRELUDE ROSÉ 2021

WINEMAKING

With Malbec being a very early ripening varietal, the Malbec grapes picked for the Prelude Rose are usually the first grapes in the winery. For the 2021 vintage, the grapes were handpicked, hand sorted, destemmed and transferred directly to the press.

This process had to happen efficiently to avoid damaging the grape skins and to ensure just the right amount of color was extracted from the skins during pressing. Once the grapes were pressed and cold settling occurred overnight, the clean juice was transferred to neutral French oak barrels.

The wine fermented naturally in barrel and once the malolactic fermentation was complete, the wine was racked and returned to barrel to mature for a further 6 months. The wine was then lightly filtered, bottled and matured for a further 5 months in bottle before release.

TASTING NOTE

An elegant salmon pink Malbec Rosé with subtle aromatics that lift with a couple of swirls of the glass. Initial aromas of strawberries and sour cherry lead to secondary aromas of neroli and a hint of cotton candy that carry effortlessly to the palate. This wine has a lovely textured mouthfeel with a dry and zesty finish. Maturation in neutral oak post fermentation gives this wine great weight and length.

FOOD PAIRING

The perfect partner for grilled seafood or fresh antipasto Italiano.



Alcohol
12.5%

pH 3.42

TA 5.7g/l

VA 0.77g/l

RS 2.7g/l