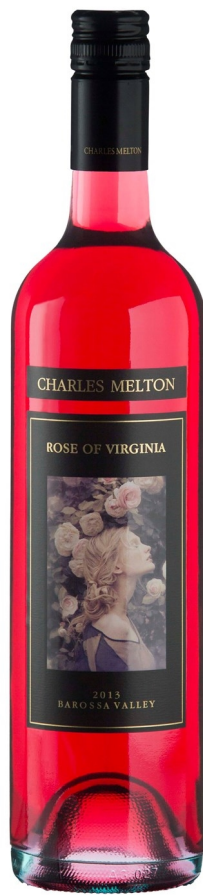


## `Rose of Virginia` Barossa Valley 2015

Barossa Valley, South Australia, Australia



### PRODUCER

Charlie Melton was among the first to recognise the value and tradition of Barossa Valley's old-vine Grenache, Shiraz and Mourvèdre (Mataro). While others were grubbing up Shiraz to plant more fashionable varieties, Charlie and a small band of Barossa winemakers convinced farmers to keep their historic vineyards. Since 1984, Charlie has produced premium Barossa red wines. Initially styled on those from the Rhône, they are now considered leading examples in their own right. Charles Melton is a family project, and today his daughter Sophie, a talented young winemaker, assists Charlie in the winery.

### VINEYARDS

At Charles Melton Wines, great emphasis is placed on the quality of fruit. All grapes are dry grown and harvested from the winery's own 80 acres of prime Barossa vineyard land, as well as from a select group of grapegrowers. Yields are extremely low with often only one tonne per half hectare and the vineyards are truly old with many exceeding 80 years.

### VINTAGE

A little rain in January and sunshine in February got the 2015 vintage off to a flying start; indeed one of the earliest starts ever! We harvested over 60% of our total crop in the first seven days, and the remainder over the following 43 days. The speedy start turned into a calm and benign March and April of perfect, mild conditions. Eden Valley especially benefited from the mildness.

### VINIFICATION

A number of key techniques are important to the Rose of Virginia. Cold soak on skins followed by clear settling of the juice helps heighten the aromatics, and co-fermentation of the major varieties delivers the superb hue. A six to eight week cool alcoholic fermentation is followed, before bottling to retain as much youthful zest and life as possible.

### TASTING NOTES

Fragrant Turkish Delight bouquet, with a little pepper and spice to help keep it grown up. The usual unique vibrant cerise tint adds colour to the table. Balanced acidity, tannin and weight give the usual Rose of Virginia combination of richness yet crispness. It will retain its fruit sweetness and perfume over a couple of years at least.

Grape Varieties	<b>60% Grenache/Garnacha</b>
	<b>17% Meunier</b>
	<b>13% Cabernet Sauvignon</b>
	<b>8% Pinot Noir</b>
	<b>2% Syrah/Shiraz</b>

Winemaker	<b>Charles Melton</b>
Closure	<b>Screwcap</b>
ABV	<b>13.5%</b>
Residual Sugar	<b>6g/L</b>
Acidity	<b>6.9g/L</b>
Wine pH	<b>3.2</b>
Bottle Sizes	<b>75cl</b>