

## `Rosina` 2017

### Hvar, Croatia

AHEARNE



Grape Varieties	<b>100% Darnekusa</b>
Winemaker	<b>Jo Ahearne MW</b>
Closure	<b>Natural Cork</b>
ABV	<b>11%</b>
Residual Sugar	<b>1.5g/L</b>
Acidity	<b>6.4g/L</b>
Wine pH	<b>3.15</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Sustainable, Vegetarian, Vegan</b>

### PRODUCER

English-born Jo Ahearne MW has been making wine on the Dalmatian island of Hvar in Croatia since 2014. In 1998, she completed her oenology degree in Australia where she worked a vintage at Charles Melton in the Barossa. After some years spent consulting across Australia and Europe, Jo decided to make her own wine in Croatia in 2014. She saw huge potential in Hvar's top vineyard sites and moved there full-time in 2016. Jo describes the island as one of the most beautiful places on earth, with a wealth of old vines, indigenous varieties and fantastic soils.

Croatia has 130 indigenous grape varieties and Hvar itself has a number of varieties which only grow on the island. Jo shines a light on Hvar's potential by using these local grape varieties and employing low-intervention winemaking. The fruit is sourced from local growers, with a focus on varieties unique to Hvar

### VINEYARDS

The vineyards for the 'Rosina' are the highest in Hvar and some of the highest in Dalmatia. They sit atop a 550-metre plateau and are positioned mainly on red soils with limestone chips, set on a karst rock base. Due to the height of the plateau the vines benefit from both cooling elevation and sea breezes from the sides of the mountains which means the grapes are able to retain their acidity and freshness.

### VINTAGE

The 2017 vintage saw favourable weather conditions and temperatures, which were within the seasonable norm. There was a little rain during the middle of September just before the fruit was ready to be harvested, but due to good drainage this did not cause any damage to the fruit.

### VINIFICATION

Gentle direct pressing was used to control the tannin levels. The must was then cold settled for 48 hours before being racked. Natural fermentation took place without the use of enzymes. As the fermentation gradually warmed up cooling was used to avoid the temperature rising above 17°C. This was followed by eight months of bâtonnage and sur lie to help build structure and texture.

### TASTING NOTES

The 'Rosina' is pale pink in colour, and on the nose there are intense rhubarb and red fruit aromas. On the palate, there are flavours of wild strawberry and red cherry. It has a fresh vibrant acidity with added structure and texture from the eight months spent on lees.