

Charles Melton,

`Rose of Virginia` Barossa Valley 2023**Barossa Valley, South Australia, Australia**

Grape Varieties **56% Grenache**
29% Shiraz
15% Cabernet Sauvignon

Winemaker	Charles Melton
Closure	Stelvin Lux
ABV	13%
Residual Sugar	3g/L
Acidity	6.4g/L
Wine pH	3.2
Bottle Sizes	75cl
Notes	Vegetarian, Vegan

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 grape growers. Yields are extremely low with often only one tonne per half hectare and the vineyards are truly old with many exceeding 80 years.

VINTAGE

The 2023 vintage began three weeks later than the 'new normal' of the past 20 years, even later than 2002. The spring was one of the wettest on record but disease pressures were managed successfully. Summer days were sunny and reached average temperature levels, so veraison did not occur until February. While harvest took place later, yield levels remained above average.

VINIFICATION

The fruit was crushed and destemmed, then cold soaked on its skins for 48 hours. The juice was then drained and the skins pressed. Only the free-run juice was used for the Rose of Virginia. The juice was then cold settled, and racked off its lees after two days. The wine was fermented at low temperatures (10-12°C) in stainless steel tanks to retain the elegant fruit and floral aromatics.

TASTING NOTES

This rosé has a fragrant Turkish Delight bouquet, with a little pepper and spice to add complexity. 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.