

Chaffey Bros. Wine Co.

Lux Venit Rosé 2022



TASTING NOTE

A delicious, dry, structural & textural premium rosé. Think bright cherries & berry aromas; peaches & cream with a hint of savoury spice on the palate, the French Oak maturation and malolactic fermentation contributes to the indulgent mouthfeel and creamy finish.

VITICULTURE

Heinrich vineyard's Old Vine Grenache and Mourvèdre from Rowland Flat's Trial Hill. Grenache: 'Barossa Survivor Vines' over 70 years old. Hand-pruned gnarly old vines, sprawl canopies balance light, shade, and wind, nurturing the fruiting zones.

VINIFICATION

Wild-fermented. Set in seasoned Leroi & Ermitage French 500L puncheon barrels for 3 months. Bottled unfiltered for maximum texture (i.e. making it vegan friendly).

FOOD MATCHING

The subtle oak influence makes this wine insanely food friendly; pair with pan-fried salmon, grilled spiced duck or some thinly sliced smokey prosciutto and a soft goats cheese (i.e. perfect for the picnic basket).

SIZE	75cl
VINTAGE	2022
ABV	12.9%
GRAPE VARIETIES	Grenache (91%), Mourvèdre (9%)
CLOSURE	Screw cap
SKU CODE	L2036122
EXPRESSION	Textured & Full Flavoured Rose
COUNTRY	Australia
REGION	Barossa Valley
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Screw cap
PH	3.19
TOTAL ACIDITY	5.5g/l Tartaric
RESIDUAL SUGAR	1.8g/l
SKU	L2036122