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# TAYLOR - EST. '69 - MADE<sup>TM</sup>

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Our story begins with great wines. We got our start tailoring a selection of world class wines for pubs and restaurants around Australia. Today, we're crafting our very own wines, as unique as the people who drink them.

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## PINOT NOIR ROSÉ 2016 ADELAIDE HILLS

### Winemaker Notes

The fruit for this wine was selected from a premier grower partner in the districts of Balhannah, Adelaide Hills. The fruit was harvested in the cool of the night on the 21st of March and quickly transferred to our winery. Once there, the fruit was transferred to our Pera press and cold soaked on skins until desired Rosé colour was achieved. The fruit was then gently whole berry pressed and the juice quickly transferred to stainless steel tanks for fermentation. The winemakers selected a specialist yeast strain to enhance aromatics and the juice was fermented at an even 12 to 14 degrees C to dryness. A short period of extended lees contact was employed post fermentation to build complexity and flavour intensity. After this, the wine was racked off lees, filtered and bottled.

### Colour

In the glass, the wine has a vibrant salmon pink colour.

### Nose

There are lifted strawberry fruit aromas with hints of musk and floral notes.

### Palate

This is a wine of great delicacy showcasing strawberry-fruit flavours along with attractive subtle mineral and talc characters. The extended lees contact brings a delightful softness to the mid-palate. Overall, the wine is light and fresh with lively acidity and a crisp, dry finish.

Crafted for immediate enjoyment.

This wine is best enjoyed at 8-10 degrees

ACIDITY	5.65 g/L
ALCOHOL PERCENT	12.5%
PH	3.25
RESIDUAL SUGAR	2.9 g/L



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UNIQUELY CRAFTED WINES